

Kanu Chenin Blanc 2002

Michelangelo International Wine Award 2002 - Gold

Pale straw colour with a green tinge. A nose of summer melon and tropical fruit with a hint of spice.

Crisp, clean, bright and full bodied, with a lingering aftertaste.

Serve at 12 – 15°C. An ideal summer wine to be enjoyed with cold meats and salads; smoked chicken; char-grilled artichokes in olive oil; fresh line fish; and light, cream-based pastas. A perfect picnic wine.

variety : Chenin Blanc | Chenin Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.86 % vol rs : 8.2 g/l pH : 3.48 ta : 8.1 g/l so2 : 132 mg/l fso2 : 58 mg/l

pack : Bottle

Teddy Hall, a great proponent of Chenin Blanc believes implicitly that this varietal will enhance the status of South African wines internationally, as well as bringing delight to wine lovers globally. Teddy's unshakable faith was justified by Kanu Chenin Blanc Wooded 1999 being awarded the coveted title of "Chenin Blanc Champion 2001" as featured in the SA Wine Magazine's Chenin Blanc Challenge; voted the "Diners Club Winemaker of the Year 2002" with the Kanu Chenin 2001; and, believe or not, the "Chenin Blanc Challenge 2002" was won again by Kanu in 2002, for Kanu Chenin Blanc Wooded 2000.

2001 Vintage : **** reviewed SATWS 2002; ***(*) SA Wine Magazine "February 2002 issue; Silver medal at the Fairbairn Capital SA Trophy Wine Show 2002.

ageing : Drinking well now but will gain in complexity with bottle maturation.

Maturation potential up to 2 years after harvest.

in the vineyard : The vineyards are optimally situated at two to three hundred meters above sea level in the prime Koelenhof area in Stellenbosch.

Soil Type: Decomposed Malmesbury Shale

Age of vines: On average 24 years

Trellising: Bush vines

Vine Density: from 3 333 to 4 500 vines/ha

Yield: 6.8 tonnes per hectare

Irrigation: Yes, some

about the harvest: The grapes were hand picked in the early morning from twenty-four year old low crop bush vines.

Picking date: 11th February to 22nd March 2002

Grape Sugar: 20.1 to 25.5° Balling at harvest

Acidity: 6.4 to 11.2 at harvest

pH at harvest: 2.8 to 3.4

Total production: 6 500 x 12 cases

in the cellar : Fermentation temperature: 15°C

The grapes were lightly crushed, the free run juice was cold fermented at 15°C.

Reductive winemaking techniques were used to ensure minimal contact with oxygen, thus preserving fruit character.

Wood ageing: None

