

Kunye Chenin Blanc 2020 & Kunye Syrah 2019

The Kunye wines embody the spirit of summer. They're the easy drinking, everyday wines that we'd want to enjoy with a weekday meal or a weekend braai. They are wines to *kuier* with. Perfect for summer sipping.

All profits generated from the Kunye wine sales are put into a scholarship fund to help people from previously disadvantaged backgrounds in South Africa to further their knowledge in any aspect of wine education.

Kunye Chenin Blanc 2020: Cape of Good Wine - A pretty nose of stone fruits, lemon and tropical fruits that continues to please with its salinity and delicious acidity.

Cassidy Dart MW - Textured, apple-skin and guava, slightly tropical yet buttressed with a fresh, ripe acidity.

Kunye Syrah 2019: Cape of Good Wine - Notes of lilies, red fruits and spices on the nose lead to a restrained and smooth Shiraz with gentle tannins and a refreshing acidity that I'd happily enjoy everyday.

Cassidy Dart MW - A fragrant peppery fynbos infused, medium bodied Syrah.

variety : 0 | -

winery : Kunye, The Wine Wise

winemaker : -

wine of origin : Swartland

analysis : alc : 12.5/13.50 % vol rs : 1.6 / 3.8 g/l pH : 3.35 / 3.5 ta : 5.9 / 5.2 g/l

type : 0 style : Dry

pack : Bottle size : 750ml closure : Cork



ageing :

Chenin Blanc 2020: 2020 - 2023 / **Syrah 2019:** 2020 - 2024

Definition of kunye: Xhosa word for together.

The bottles hold the hope of diversifying the SA wine landscape, the belief that wine should be more inclusive and appreciated by everyone.

And every cent of the profits contribute towards a scholarship fund that assists previously disadvantaged South Africans in furthering their wine education and careers.

in the vineyard :

Chenin Blanc 2020: The grapes are sourced from dryland farmed grapes in the prestigious Swartland area. These conditions naturally limit the crop and produce ripe berries with high acidity.

Syrah 2019: This Shiraz is sourced from dryland farmed vineyards in the prestigious Swartland area. Shiraz loves the "Mediterranean" climate of the Cape and grapes ripen with thick skins packed with tannins and colour.

about the harvest:

Chenin Blanc 2020: Beginning February 2020 with a yield of 9tons per ha or 54hL per ha.

Syrah 2019: From mid-February to beginning March 2019 with a yield of 7.5ton per ha

in the cellar :

Chenin Blanc 2020: No oak was used. Fermentation was completed in stainless steel tanks with natural yeasts and the wine was left on the lees for as long as possible before being bottled.

Syrah 2019: No oak was used during the ageing of this Shiraz, resulting in a very fruit-forward and spicy wine. The grapes were picked at 22 to 24 degrees Balling and fermented in stainless steel tanks. Post fermentation skin maceration is done to maximize complexity and mouthfeel.