

## Kanu Chardonnay 2001

### Michelangelo International Wine Award 2002 - Gold

Golden hay in colour with a light yellow tinge. Cinnamon, orange blossom and toasted almonds on the nose. Full bodied palate with citrus and marmalade flavours, rounded out by smooth, buttery tones. A concentrated, impactful finish. Serve at 15 - 18°C. A meal in itself! Enjoy with fresh grilled tuna; peppered mackerel; roast duck; pheasant; honey glazes roast pork; veal fillet in a creamy sauce; cheese fondue; and Thai style mussels.

**variety :** Chardonnay | Chardonnay

**winery :** Kanu Wines

**winemaker :** Teddy Hall

**wine of origin :** Stellenbosch

**analysis :** alc : 13.81 % vol    rs : 2.8 g/l    pH : 3.56    ta : 6.7 g/l    so2 : 168 mg/l    fso2 : 35 mg/l

**pack :** Bottle

98 Vintage: \*\*\*\* and listed as a "Best Buy" in the SA Wine Magazine's October 1999 issue.

It was chosen for SAA First Class Wine-of-the-Month for January 2000 and voted as runner-up in the SAA White Wine of the Year Trophy.

It was nominated as one of ten wines to represent South Africa in the Qantas/Cowra Wine Show in Australia, (1999 Tri-Nations Chardonnay Challenge between Australia, New Zealand and South Africa) and judged as runner-up out of thirty world class, highly rated wines. \*\*\*\* in John Platter.

2000 Vintage: Silver in the 2002 Chardonnay du Monde Competition; \*\*\*\*(\*) in September 2001 edition of SA Wine Magazine.

2001 Vintage: Gold medal at the Michaelangelo 2002 Competition



**ageing :** Drinking well now but will gain in intricacy for up to four years.

**in the vineyard :** Soil Type: Shale

Age of vines: 10 years old "planted in 1991

Trellising: Bush Vines

Vine Density: ~ 3 300 vines/ha

Yield: 2.7 tonnes per hectare

Irrigation: None

**about the harvest:** The grapes were harvested by hand and physiological ripeness in the prime Koelenhof area of Stellenbosch. Picking date: 6th to 13th February 2001

Grape Sugar: 23 - 24.5° Balling

Acidity: 8.3 to 11.2 at harvest

pH at harvest: 2.9 to 3.2

Total production: 1 750 x 12 cases

**in the cellar :** The must as inoculated with cultured yeast and fermented in barrels at 25°C. It was then carefully matured in 50% new and 50% in second fill, tight grain 225l French oak barrels. After primary and malolactic fermentation, the wine was left on the lees for 12 months to develop complexity and then bottled after a light filtration.

Wood ageing: 12 months in French Oak; half in new oak and half in second fill.