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Kanu Kia-Ora 2001



Sold Out
Liquid honey gold colour. A bouquet of apricots, pineapple, pear, honey and almonds. The sunshine flavours unfold delightfully on the palate with a full, rich mouthfeel.
Serve well chilled at 10Â°-12Â°C. Partner with PÃ¢tÃ© de foie gras; Stilton and Roquefort cheese; lemon meringue pie; crÃ¨me caramel; tiramisu; gratinated summer fruit napped in zabaglione; baklava; or simply on its own after dinner!

variety : Chenin Blanc | Chenin Blanc
winery : Kanu Wines
winemaker : Teddy Hall
wine of origin : Stellenbosch
analysis : alc : 12.09 % vol rs : 155.2 g/l pH : 3.41 ta : 7.4 g/l so2 : 190 mg/l
fso2 : 13 mg/l
wooded
pack : Bottle

99 Vintage: **** SA Wine Magazine â€“ December 2000 edition; **** in John Platter;
2001 Vintage: â€˜Best Runner Upâ€™ in â€˜Gold Medal â€“ Dessert Wineâ€™ of the Wine-of-the-Month Club Classic Wine Trophy 2002.

ageing : Although drinking superbly now it will continue to develop further in the bottle over the next 5 years.

in the vineyard : Soil Type: Shale
Age of vines: 16 years plus depending on vineyard
Trellising: Bush vines
Yield: 2.7 tonnes per hectare
Irrigation: Yes (varied according to vineyard)

about the harvest: Dedicated vineyard management and the careful timing of the harvest ensured the fortuitous development of Botrytis cinerea resulting in high natural sugar and concentrated acid levels.
Botrytis cinerea (noble rot) is a fungus that attacks the grapes under certain conditions of temperature and humidity. Botrytis growth extracts moisture from the grapes, causing them to raisin.
Picking date: 8th March 2001
Grape Sugar: Unknown - 36Â°B +
Acidity: 8.4
pH: 3.2

in the cellar : The grapes were lightly crushed and the juice was allowed to settle overnight at 8Â°C. It was then inoculated with a selected yeast culture and underwent fermentation in new 225-l French barriques; it was matured for a further 12 months.
Wood ageing: Total of 14 months in new French Oak barriques.