

Kanu Chenin Blanc Wooded Limited Release 2002

Gold status at the Rendez-vous du Chenin 2004 in France
Winner of the Wine Magazine Chenin Blanc Challenge 2004
Wine Magazine SA June 2004 - 5 Stars

Clear and bright, lively lemony colour with a green tinge. On the nose a veritable fruit punch, explosive tropical bouquet of pineapple, banana, granadilla, guava and spanspek. The flavours unfold delightfully on the palate with a full, rich mouth feel. Layers of complexity culminate in a long lingering finish. Drinking exceptionally well now but will no doubt gain in intricacy with bottle maturation.

Serve at 12-15°C. Grilled crayfish with lemon and garlic butter; pan-fried Cape Salmon; braaied snoek; moules marinière; roast chicken filled with apricot and nut stuffing; duck à l'orange; fresh, grilled tuna steak; butternut gnocchi with sage butter; aubergine and mozzarella bake; and fresh strawberries.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.12 % vol rs : 12.9 g/l pH : 3.44 ta : 7.7 g/l so2 : 65 mg/l fso2 : 41 mg/l

type : White style : Dry body : Full taste : Fruity wooded

pack : Bottle

1999 Vintage: judged as one of the top 4 wines out of 86 submitted for SA Wine Magazine's Chenin Blanc Challenge 2000.

At the ABSA Bank/Wine Magazine Chenin Blanc Challenge 2001, the Chenin Blanc Wooded 1999 came first, and the Chenin Blanc Wooded 2000 was placed in the top four.

In 2002, the Chenin Blanc Wooded 2001 tied in first place; **** SA Wine Magazine's Feb 2001 issue.

2000 Vintage: **** review SAWTS 2002 Wine Magazine (SA): February 2002 issue - **** Wine Magazine (SA): February 2001 issue - ****

2001 Vintage: Wine Magazine (SA): February 2002 - ****

SAWTS review: February 2002 - ****

One of the top ten wines Chenin Blanc Challenge 2002.

USA Wine Spectator: April 2003 edition - 86/100 Veritas 2002 - Silver

Fairbairn Capital Trophy Wine Show 2002 - Silver

Fairbairn Capital Trophy Wine Show 2003 - Bronze

2002 Vintage: Michelangelo International Wine Awards 2003 - Gold

2002 Vintage: Winner of the Wine Magazine Chenin Blanc Challenge 2004

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ageing : Drinking well on release; up to 3 years after harvest.

in the vineyard : Area: Koelenhof

Soil: Decomposed Malmesbury Shale

Age of vines: 15 years (planted in 1986)

Trellising: Bush vines

Yield: 5.0 tonnes per hectare

Irrigation: None

in the cellar : Canopy management of the vines ensured natural high acidity and full flavour concentration. The grapes were lightly crushed, and the free-flow juice was allowed to settle overnight at 8°C. The clear juice was then fermented in 1st, 2nd and 3rd fill 225 litre French barriques. Twenty five percent of the wine was allowed to undergo natural fermentation, and the remainder was inoculated with a cultured yeast. It remained in barrel for eight months on the lees; thereafter it was racked, cold stabilised, filtered and bottled.

Fermentation temperature: Barrel cellar 14°C, fermentation temperature not measured.

Wood ageing: 8 months in 40% new French Oak, 60% second fill.

