

Kanu Chenin Blanc 2003

Gold status at the Rendez-vous du Chenin 2004 in France
Michelangelo International Wine Awards 2003 - Silver

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 | 90.5% Chenin Blanc, 9.5% Sauvignon Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.27 % vol rs : 5.0 g/l pH : 3.37 ta : 7.6 g/l so2 : 117 mg/l fso2 : 51 mg/l

type : White **style :** Dry **body :** Medium

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

Wine Magazine (SA): February 2002 issue - ****(*)

Fairbairn Capital SA Trophy Wine Show 2002 - Silver

2003 Vintage: Michelangelo International Wine Awards 2003 - Silver

2003 Vintage: Swiss Airlines International Wine Awards 2004 - Seal of Approval

2003 Vintage: Fairbairn Capital Trophy Wine Show 2004 - Bronze

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ageing : Up to 2 years after harvest. Drinking well now but will gain in complexity with bottle maturation.

in the vineyard : Area: Koelenhof

Soil: Decomposed Malmesbury Shale

Age of vines: On average 25 years

Trellising: Bush vines

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

Yield: 5.6 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. The vineyards are optimally situated at two to three hundred meters above sea level in the prime Koelenhof area in Stellenbosch.

in the cellar : After 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. There was no wood aging.

