

Kanu Chardonnay 2002

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

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 | 100% Chardonnay

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.16 % vol rs : 3.6 g/l pH : 3.54 ta : 8.2 g/l so2 : 66 mg/l fso2 : 27 mg/l

type : White **wooded**

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.

in the vineyard : Area: Koelenhof

Soil Type: Shale

Age of vines: 11 years old "planted in 1991

Trellising: Bush Vines

Vine Density: ± 3 300 vines / ha

Yield: 2.2 tonnes per hectare

Irrigation: None

in the cellar : The grapes were harvested by hand and physiological ripeness in the prime Koelenhof area of Stellenbosch. 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.

This wine spent 12 months in new French Oak.

Total production: 792 x 12 cases.

