wine.co.za
easiest way to buy wine

Kanu Kia-Ora 2003



Wine Spectator Score: 90/100
WINE Magazine July 2005 issue - 4 star rating
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 mouth feel.

Serve well chilled at 10 â€“ 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 | 84.9% Chenin Blanc, 15.1% Harslevelu
winery : Kanu Wines
winemaker : Teddy Hall
wine of origin : Stellenbosch
analysis : **alc :** 13.01 % vol **rs :** 167.3 g/l **pH :** 3.14 **ta :** 9.8 g/l **so2 :** 287 mg/l **fso2 :** 37 mg/l
type : Dessert **style :** Sticky **wooded**
pack : Bottle

Dedicated vineyard management and the careful timing of harvest ensured the fortuitous development of Botrytis cinerea resulting in a 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 the concentration of sugar, acid, and, most importantly, flavours.

2003 Vintage: July 2005 issue of WINE magazine - 4 star rating; Wine Spectator Score: 90/100
Fairbairn Capital Trophy Wine Show 2004 - Silver
2001 Vintage: 'Best Runner Up' in 'Gold Medal - Dessert Wine' of the Wine-of-the-Month Club Classic Wine Trophy 2002
99 Vintage: Wine Magazine (SA), December 2000 - 4 Stars
99 Vintage: Platter Wine Guide - 4 Stars

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

in the vineyard : Soil Type: Decomposed Malmesbury Shale
Age of vines: From different vineyards planted between 1987 and 1983
Trellising: Bush vines
Irrigation: Yes, varied, according to vineyard

about the harvest: Yield: 2.7 tonnes / hectare
Picking date: 15th March 2003
Grape Sugar: 36Â° Balling
Acidity: 8.4 at harvest
pH: 3.2 at harvest

in the cellar : The grapes were lightly crushed and the juice allowed to settle overnight at 8Â°C. It was then inoculated with a select yeast culture and underwent fermentation in new 225l French barriques and matured for a further 12 months.
Wood ageing: Total of 6 months in new French Oak barriques.
Total production: 6 680 x 375ml