

## Kanu Chardonnay 2003

Rich golden hay in colour with a light yellow tinge. Cinnamon, nougat, vanilla 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; cob with a lemon sauce; 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** : 14.52 % vol **rs** : 5.8 g/l **pH** : 3.19 **ta** : 7.4 g/l **so2** : 122 mg/l **fso2** : 41 mg/l

**type** : White **style** : Dry **body** : Full **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.

**ageing** : Up to 4 years after harvest.

**in the vineyard** : Area: Koelenhof

Soil Type: Shale

Age of vines: 13 years old "planted in 1991

Trellising: Bush Vines

Vine Density: ± 3 300 vines / ha

Irrigation: None

**about the harvest**: Yield: 7.4 tonnes per hectare

Picking date: February 2003

Grape Sugar: 24°B

Acidity: 7.25 at harvest

pH at harvest: 3.1

**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 100% tight grain 225l French oak barrels. After primary and malolactic fermentation, the wine was left on the lees for 10 months to develop complexity and then bottled after a light filtration.

Wood ageing: 10 months in 100% new French Oak.

Total production: 2 400 x 12 cases.

