



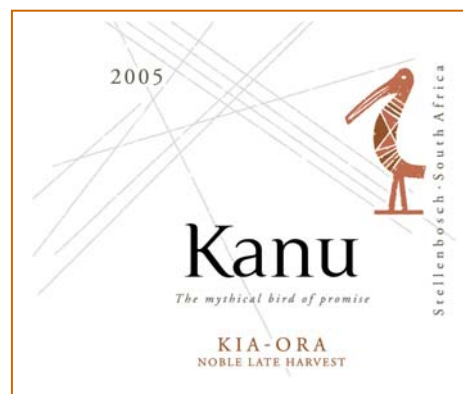
# Kanu

SRP  
\$21.99

## KIA-ORA NOBLE LATE HARVEST 2005

### VITICULTURAL PRACTICES

Varietal:	95% Chenin Blanc, 5% Sauvignon Blanc
Appellation:	Stellenbosch
Soil Type:	Decomposed Malmesbury Shale
Age of Vines:	18-22 years
Trellising:	Bush vines
Yield:	1 ton/ha
Irrigation:	Mostly drip, some overhead
Picking Date:	Mid-April 2005
Grape Sugar:	35 – 38° B
Acidity:	2.4 g/l
pH at Harvest:	3.91



### WINEMAKING PRACTICES

#### Method:

The botrytized late harvest grapes were lightly crushed and the juice was allowed to settle overnight at 12°C. The grapes were then pressed, and the juice settled on its lees for 2 days at 4°C. It was then decanted into mostly new 225 liter French barriques for fermentation. The finished wine was aged in barrel for 19 months before undergoing a light fining, filtration, and bottling.

#### Wood aging:

19 months in French oak barriques (82% new, 18% second fill)

### WINE DETAILS

RS:	175.5 g/l	pH:	3.2
TA:	9.93 g/l	Alcohol:	10.5%

Maturation potential: 5-7 years with proper storage

### TASTING NOTES

Luscious flavors of dried apricot, pineapple, mango, honey and almond unfold on the palate of this dazzling Chenin Blanc-based dessert nectar. It's decadently rich and full-bodied, yet zesty notes of ginger and spice and a lively jolt of acidity keep it light on the palate. Pair this exotic elixir with foie gras, soft or bleu cheeses, crème caramel, and apple-, pear-, or stone fruit-based desserts.