



KCB

2025

Premium Range

The wine

Cultivar: 100% Chenin Blanc

Cellaring Potential: 10 years

Wine of Origin: Stellenbosch

A 100%-barrel fermented Chenin blanc that shows the beauty, body and elegance of this versatile varietal.

Winemaking

Kanu KCB grapes were specially sourced and handpicked in two passes to ensure the optimal ripeness. The grapes were sorted in the cellar before being crushed, destemmed and pressed. After settling for 24 hours, the wine was racked to barrel where it underwent natural fermentation. The wine was matured for 12 months in 2nd, 3rd and 4th fill French oak barrels.

The tasting experience

Pale gold colour. The nose reflects rich florals and apricots with distinct oak characters. The palate is layered and rich with subtle lime acidity, tropical fruits while beautifully integrated with toasted nuts and biscotti.

Serving & Pairing

Serve at 12-15°C. Pairs well with seafood paella, garlic butter cray fish and Thai curries.

Accolades:

Gillbert & Gaillard '26: 92 Points - Double Gold
IWSC - 90 Points - Silver

Alc.
13

TA
6.4 g/l

RS
6.3 g/l

pH
3.38