

Golden Kaan Winemakers Edition Sauvignon Blanc 2005

SÃ©lections Mondiales des Vins Canada 2007 - International Seal of Quality
Concours Mondial de Bruxelles 2006 â€” Gold Medal

A lively full wine with tropical fruit and ripe fig with a hint of grassy flavours. Well integrated acids complement this wine with a lingering crisp aftertaste.

Seafood from oysters to smoked fish, gammon, chicken or asparagus. Serving temperature 10 - 12Â°C.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Golden Kaan

winemaker : Sterik de Wet

wine of origin : Western Cape

analysis : alc : 12.4 % vol rs : <5.0 g/l="">pH : 3.5 ta : 5.8 g/l

type : White **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

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in the vineyard : Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600 - 800 mm rain per year.

Soil: Table Mountain sandstone and Malmesbury shale.

in the cellar : Specially selected grapes from the cool parts of Stellenbosch and Durbanville were crushed and allowed skin contact for 4 - 8 hours. The must was then fermented dry with selected yeast at 12Â° C. After fermentation the wine was racked, fined, cold stabilised and bottled.

