

Kumkani Sauvignon Blanc 2005

Old Mutual Trophy Wine Show 2006 - Silver

Veritas 2005 - Bronze

The resulting wines lean in the direction of gooseberry, grassy/herbaceous styles rather than the pear, melon and tropical fruit.

Cuttle fish risotto.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Stellenbosch

analysis : alc : 13.63 % vol rs : 2.65 g/l pH : 3.5 ta : 6.41 g/l

type : White

pack : Bottle

Old Mutual Trophy Wine Show 2006 - Silver (81/100)

Veritas 2005 - Bronze

ageing : In a screw cap closure "may live forever."

in the vineyard : This vineyard location (a few km from the Atlantic Ocean) seems tailor-made for flavourful Sauvignon Blanc. The soil is a well-drained sandy loam with weathered granite. The fruit grows in the Helderberg Hills; this Coastal area yields wines with an intensity of flavour and crispness not found in some of the more inland regions. A combination of trellised and bush vines are used, aged approximately 15 years, all of which are grown on a high Southern (cooler) slope, facing the Atlantic Ocean. A choice of rootstocks R99 and 101-14 Mgt are used, depending on the potential of the particular soil-type. The average yields of these vines differ between 5 to 10 tons per hectare. This interaction of vine, site, soil, marine climate and cultivation (terroir) yields complex fruit of outstanding quality.

about the harvest: Sunny and dry weather during the final ripening stage and the grapes were harvested at 23° Balling in February.

