

## 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.

