

## Golden Kaan Sauvignon Blanc 2004

A lively wine with fresh tropical fruit flavours. The freshness is further complimented by well balanced and complexed flavours on the palate.

This wine can be enjoyed with any seafood from oysters to smoked fish and gammon. A light chicken dish and asparagus. Serving temperature - 10 - 12°C.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Golden Kaan

**winemaker** : Sterik de Wet

**wine of origin** : Western Cape

**analysis** : **alc** : 13.0 % vol **rs** : 6.9 g/l **pH** : 3.5 **ta** : 5.71 g/l

**type** : White

**pack** : Bottle

International Wine Challenge 2005 - Seal of Approval

Wine Enthusiast Magazine 2005 - "Best Buy"

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

Soil: Table Mountain sandstone and Malmesbury shale.

**in the cellar** : Selected grapes from cooler areas in the Western Cape were crushed. After 4-8 hours skin contact the juice was fermented at 12°C. Two weeks of lees contact were allowed, then rached, fined, cold stabilized and bottled.

