

Kanu Sauvignon Blanc Reserve 2005

Straw coloured with a green tinge. A veritable, tropical fruit bowl of melon, pineapple, gooseberry with hints of nettle and green capsicum on the nose. Crisp, green and lively on the palate, due to the acidity and the freshness of the flavours that carry through from the nose. Freshly-cut grass, peppery tones followed with riper fruit aromas such as gooseberry, bell-pepper and fig-preserve flavours. Good balance between natural fruit sugars and acids result in a long lingering aftertaste.

Serve at 12-15°C. Ideal with fresh line fish, shellfish, spicy Chinese or Thai food, asparagus and salads. It goes particularly well with pasta even with fairly tart, tomato based sauces.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : alc : 13.03 % vol rs : 5.2 g/l pH : 3.27 ta : 7.3 g/l so2 : 127 mg/l fso2 : 53 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

2005 Vintage: Gold medal at Michelangelo International Wine Awards of South Africa 2005

ageing : The wine will drink superbly now but will age well for up to 4 years after harvest.

in the vineyard : Area: Border of Kloof and Devon Valley

Soil Type: Hutton. Deep decomposed Granite

Age of vines: 10 years

Trellising: 3 wire Vertical Shoot Positioning

Vine Density: 3000 vines / ha

Yield: 6 tonnes per hectare

Irrigation: Dry land

about the harvest: Picking date: 19 January 2005

Grape Sugar: Free run juice - 21.0° Balling, Press juice - 22.6° Balling

Acidity: 9.63 at harvest

pH at harvest: 3.55

Total production: 690 x 12 cases

in the cellar : The free-run juice was separated and reductive winemaking techniques were employed to retain the fruit flavour integrity. A cool fermentation followed the use of a cultured yeast strain. Some press juice was then added to the free run juice to give structure and enhance tropical fruit notes. This blend remained on the lees for three months, with the tank agitated to stir up the lees, to create complexity. The wine was then lightly fined and filtered prior to being bottled.

Fermentation temperature: 12-15°C

Wood ageing: None

