

Kanu Sauvignon Blanc 2005

Pale straw in colour with a green tinge. Hints of gooseberry, guava, freshly cut green grass, nettle and green pepper on the nose. Good balance between natural fruit sugars and acid, resulting in a crisp, clean finish. Packed with flavours of bell peppers and crushed rosemary. Drinking well now, but will gain in intricacy with bottle maturation.

Serve at 12 – 15°C. Ideal with salads; quiche Lorraine; mussel and perlemoen paella; grilled calamari; fresh line fish; mushroom risotto; chicken – la king; and stir fried or roasted vegetables.

variety : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Chenin Blanc

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : **alc** : 12.62 % vol **rs** : 6.40 g/l **pH** : 3.44 **ta** : 7.07 g/l **so2** : 129 mg/l
fso2 : 30 mg/l

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

pack : Bottle

2002 Vintage: 89/100 points in Robert Parker’s The Wine Advocate – issue 145 (USA); 89/100 in Stephen Tanzer’s International Wine Cellar – March / April 2003 issue (USA).

2003 Vintage : ***(*) Wine Magazine September 2003; Bronze medal at the Veritas 2003; 89/100 Best Value USA Wine Spectator; ***(*) John Platter

2004 Vintage: 88/100 points – USA Wine Spectator; Bronze medal at Veritas 2004

ageing : Up to 4 years after harvest.

in the vineyard : Area: Koelenhof & Bottelary

Soil Type: Various

Age of vines: 20 years

Trellising: 3 wire Vertical Shoot Positioning

Vine Density: 2 500 vines / ha

Yield: 6.5 tonnes per hectare

Irrigation: Drip and some overhead

about the harvest: Picking date: 20 January - 14 February 2005

Grape Sugar: Various

Acidity: 8.3 – 10.1 at harvest

pH at harvest: 3.2 – 3.5

Total production: 6,555 x 12 cases

in the cellar : Only free-run juice was used and reductive winemaking techniques protected the fresh fruit flavours. The must was then cool fermented with a cultured yeast strain. After fermentation the wine spent 3 months on lees, during which time the wine was occasionally stirred. This imparted complexity and structure. The wine was lightly filtered before being bottled.

Fermentation temperature: 12 – 15°C

Wood ageing: None

