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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 â€“ 15Â°C. Ideal with salads; quiche Lorraine; mussel and perlemoen paella; grilled calamari; fresh line fish; mushroom risotto; chicken aâ€™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 Parkerâ€™s The Wine Advocate â€“ issue 145 (USA); 89/100 in Stephen Tanzerâ€™s International Wine Cellar â€“ 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 â€“ 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 â€“ 10.1 at harvest
pH at harvest: 3.2 â€“ 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 â€“ 15Â°C
Wood ageing: None