

Kumkani Sauvignon Blanc 2006

2007 Swiss International Air Lines Wine Awards â€” Bronze Award

2007 Decanter World Wine Awards - Bronze Medal

2007 International Wine Challenge â€” Commended

This Sauvignon Blanc has expressive fresh aromas of ripe figs, green pepper and Cape gooseberry. With a rich mid-palate and long fresh finish, this wine has been made to be enjoyed with food.

This wine must accompany you on your summer's day picnic on the Stellenbosch Wine route. Smoked salmon and cream cheese salad, smoked snoek patÃ©, roast chicken, bell pepper and lime leaf quiche must be some of your menu highlights. Suitable for vegetarians but not for vegans.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.65 g/l pH : 3.2 ta : 6.3 g/l

type : White

pack : Bottle **closure :** Cork

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ageing : This wine is ready to drink now, but will still develop in the next 3 - 5 years.

in the vineyard : Vineyard/Yield: 8 - 10 tons/ha

Type of Climate: Mediterranean

in the cellar : Fermented at a low temperature in stainless steel tanks for Â±16 days. Kept on fine lees for 4 months.

