

Kanu Sauvignon Blanc 2006

Lime green and light lemon in colour. Pronounced bell pepper and freshly cut grass, notes of asparagus, and nettle on the nose. On the palate, a delicate balance of natural fruit sugars and lively acidity reveals zesty lemon and green pepper flavours. Drinking well now, but will gain in intricacy with bottle maturation.

Serve at 12-15°C. Ideal with fresh line fish; pan fried garlic prawns; grilled calamari; Tarragon chicken; potato and leek soup; mushroom risotto; and stir-fried or roasted vegetables.

variety : Sauvignon Blanc | 96% Sauvignon Blanc, 4% Chenin Blanc

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : **alc** : 11.68 % vol **rs** : 5.2 g/l **pH** : 3.69 **ta** : 6.5 g/l **so2** : 86 mg/l **fso2** : 34 mg/l

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

pack : Bottle **closure** : Cork

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

2005 Vintage: 88/100 points USA Wine Spectator (James Moleworth's Recommended SA Wines) April 2006

ageing : Up to 4 years after harvest.

in the vineyard : Area: Stellenbosch Kloof (80%) & Bottelary (20%)

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: Dry land and Drip

about the harvest: The grapes were hand picked in the early morning to ensure coolness, and then lightly crushed.

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

Total production: 2300 x 12 cases

