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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 â€“ 15Â°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 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
2005 Vintage: 88/100 points â€“ USA Wine Spectator (James Moleworthâ€™s Recommended SA Wines) â€“ 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: 12Â° â€“ 15Â° C
Wood ageing: None
Total production: 2300 x 12 cases