

Kanu Sauvignon Blanc 1999

Pale straw in colour with a green tinge. Hints of gooseberry, guava, nettle and green pepper on the nose. Good balance between natural fruit sugars and acid, resulting in a crisp, clean finish. Subtle flavours of crushed rosemary and marjoram in the aftertaste. Drinking well now, but will gain in intricacy with bottle maturation. Ideal with salads; quiche Lorraine; mussel and perlemoen paella; grilled calamari; fresh linefish; mushroom risotto; chicken a' la king; and stir-fried or roasted vegetables.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.1 g/l pH : 3.53 ta : 6.4 g/l

pack : Bottle

ageing : Store for 2 to 3 years.

