

## Kumkani Sauvignon Blanc 2008

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**2009 Decanter World Wine Awards - Silver Medal**

Expressive varietal aromas of ripe gooseberry with underlying notes of grass and green pepper. Beautiful pallet with the same characteristics initially picked up on the nose, well balance with refreshing natural acidity and long finish.

Serve with smoked salmon and cream cheese salad or smoked snoek paté.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Kumkani Wines

**winemaker :** Nicky Versfeld

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 2.5 g/l   pH : 3.36   ta : 6.2 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

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**ageing :** Enjoy now or within 3 years.

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

Type of Climate: Mediterranean

**in the cellar :** Fermented in stainless steel tank at temperatures of 13 – 15 degrees Celsius. Use of Active dried yeast, fermented for 15 days. Kept on it's fine lees for 6 months. No oak treatment. Grapes sourced from the Darling and Stellenbosch region, harvested at 23.5°B, night harvesting to early morning to avoid the warm summer days.

