

Kumkani Sauvignon Blanc 2008

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.

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

2009 Decanter World Wine Awards - Silver Medal

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.

