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Kumkani Sauvignon Blanc 2010

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

Served with a variety of dishes including green salads, asparagus and shell fish.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Kumkani Wines
winemaker : _
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.25 g/l **pH :** 3.33 **ta :** 6.52 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

ageing : Enjoy now or within 2 years.

in the vineyard : Vineyard / Yield: 8 - 10 tons / ha
Type of Climate: Mediterranean
Grapes sourced from the Darling and Stellenbosch region.

about the harvest: Harvested at 23.5° Balling, night harvesting to early morning to avoid the warm summer days.

in the cellar : Fermented in stainless steel tank at temperatures of 13 - 15° Celsius. Use of active dried yeast, fermented for 15 days. Kept on fermentation lees for 1 month, racked thereafter and left on fine lees for another 6 months. No oak treatment.