

## Kumkani Lanner Hill Sauvignon Blanc 2010

Typical expressive cool climate varietal aromas of ripe gooseberry flavours and a touch of green notes. Full, rich palate with lingering finish. Well balanced which will complement a wide range of dishes.

Enjoy with quality game, beef or lamb dishes and salad.

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

**winery :** Kumkani Wines

**winemaker :** \_

**wine of origin :** Groenekloof

**analysis :** alc : 13.94 % vol    rs : 1.1 g/l    pH : 3.52    ta : 7.11 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Fruity

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

**ageing :** Enjoy now or within three years from vintage.

**in the vineyard :** The vineyard location seems tailor-made for flavourful grapes. The grapes grow in the Groenekloof, near Darling. This area yields wines with an intensity of flavour and crispness not found in some of the more inland regions.

**about the harvest:** Grapes are sourced from a single vineyard block, harvested in 400kg bins at 22 - 23.5° Balling.

**in the cellar :** Fermented in stainless steel tank, temperatures of 13 - 15°C, for approximately 16 days. Active dried yeast was inoculated during this fermentation. No oak treatment. Wine kept on its fine lees for 8 months.

