

Kanu Sauvignon Blanc 2000

Pale straw in colour with a green tinge. Hints of gooseberry, guava, Freshly cut green grass, nettle and green pepper on the nose. Good balance between natural fruit sugars and acid, resulting in a crisp, clean finish. Packed with flavours of bell peppers and crushed rosemary. 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 : 13.0 % vol rs : 2.0 g/l pH : 3.25 ta : 8.1 g/l

pack : Bottle

ageing : Drinking well now, but will gain in intricacy with bottle maturation.

in the vineyard : 100% Sauvignon Blanc fruit picked at optimum fruit intensity from vineyards in the prime Stellenbosch area. The grapes were hand picked in the early morning to ensure coolness, and then lightly crushed.

in the cellar : Only the free-run juice was used, and reductive winemaking techniques protected the fresh fruit flavours. The must was then cool fermented with a cultured yeast strain. After fermentation the wine was stabilised and given a soft filtration, to ensure retention of the characteristic Sauvignon Blanc fruit, prior to bottling.

