

## Golden Kaan Sauvignon Blanc 2012

This is a fresh and vibrant Sauvignon Blanc. Gooseberry and tropical nuances on the nose are followed by a crisp, clean palate with a long and zesty finish. This is surely one of the best Golden Kaan Sauvignon Blancs produced in recent years.

Served chilled. This wine can be enjoyed on its own, with seafood dishes or salads.

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

**winery** : Golden Kaan

**winemaker** : Sterik de Wet

**wine of origin** : Western Cape

**analysis** : alc : 12.47 % vol   rs : 8.5 g/l   pH : 3.23   ta : 5.88 g/l

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

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

**ageing** : This wine is ready to be enjoyed now, or cellar for up to 12 months from vintage.

**in the vineyard** : About the area

South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate. Soil in the Western Cape comprises ancient (350 million to 500 million years old) weathered material, of alluvial and volcanic origin. The alluvial soils are from both glacial and marine deposits. Some of the origins of the weathered soils are Table Mountain Sandstone, Granite or Malmesbury Shale. These have eroded over millennia and are now generally clay rich loam soils, which are most desirable for their ability to retain water for plants during summer months.

**Vintage conditions**

The winter preceding the 2012 vintage was characterized by far lower than average rainfall. This trend continued into the summer, resulting in vineyards showing signs of lower soil moisture by way of the reduced berry size and bunch weight. A cooler ripening season with even temperatures led to steady and measured ripening of the grapes. Overall, the smaller berry size and lower yields promise great concentration, good quality and intense colour in the 2012 vintage wines.

**in the cellar** : Maturation: none

Total Production: 72 500l

