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Kanu Sauvignon Blanc 2012

The Sauvignon Blanc has hints of gooseberry, guava, freshly cut green grass, nettles and green pepper on the nose. A good balance between natural fruit sugars and acid results into a crisp clean finish packed with flavours of bell peppers and crushed rosemary.

Kanu's Sauvignon Blanc pairs deliciously with a zesty salmon and avocado ceviche, a fresh salad with Palma ham and summer melon or simply a pan seared sole.



variety : Sauvignon Blanc | 92.7% Sauvignon Blanc; 7.3% Semillon
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 3.7 g/l **pH :** 201 **ta :** 5.8 g/l **so2 :** 115 mg/l
type : White **body :** Light
pack : Bottle **closure :** Screwcap

in the vineyard : The grapes were hand-picked from various regions within the Western Cape.

about the harvest: Date of Harvest: February
Type of Harvest: Hand harvest

in the cellar :
The thought behind sourcing grapes from such a vast region, is to seek out cool climate areas, capturing those fragile flavours associated with Sauvignon Blanc. Grapes from distant vineyards were delivered to the cellar in refrigerated trucks, ensuring that the flavours stay intact. After gentle destemming and crushing, skin contact took place for up to 8 hours, where after the grapes were gently pressed. The free run juice was separated from the pressed portion. Reductive wine making techniques prohibited the juice from becoming oxidised, saving the aromatics. Selected cultured yeast was used in combination for enhanced complexity and flavour spectrum. After the completion of alcoholic fermentation, the wine was kept on the lees and mixed weekly. Healthy lees have been described as the mother of the wine and with regular mixing of the tanks, better structure and complexity is achieved. The wine spent 10 months on the lees, there after blending, a light fining put on, cold stabilised, filtered and then bottled.