wine.co.za
easiest way to buy wine

Kanu Sauvignon Blanc 2001

The South African Trophy Wine Show 2002 - Bronze
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. Serve at 12-15Â°C. 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 :** 13.12 % vol **rs :** 3.3 g/l **pH :** 3.27 **ta :** 7.3 g/l **so2 :** 124 mg/l **fso2 :** 38 mg/l
pack : Bottle

The South African Trophy Wine Show 2002 - Bronze
Veritas 2001 - Silver
â€™00 John Platter ***
Wine Magazine August 2001 ***

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

about the harvest: 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.

in the cellar : The grapes were lightly crushed. 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.