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Kanu Sauvignon Blanc 2013

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.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 3.6 g/l **pH :** 3.53 **ta :** 6.0 g/l **so2 :** 110 mg/l
type : White **body :** Light
pack : Bottle **size :** 0 **closure :** Screwcap

Platter Guide 2015 - 2½ Stars
International Wine and Spirit Competion 2014 - Silver
Old Mutual Trophy Wine Show 2014 - Bronze as well as Best Value Wines in Class

in the vineyard : Sauvignon Blanc is best expressed when planted in cool microclimates to protect those fragile flavours associated with the grape. The grapes were hand-picked from cool slopes in Stellenbosch and Durbanville.

about the harvest: The grapes were hand-picked from cool slopes in Stellenbosch and Durbanville.
Date of Harvest: February
Type of Harvest: Hand harvest

in the cellar :
The fruits were cooled down further prior to being processed. 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 7 months on the lees, there after blending, a light fining put on, cold stabilised, filtered and then bottled.