

Kanu Bulkamp Sauvignon Blanc Limited Release 2001

Straw coloured with a green tinge. A veritable, tropical fruit bowl of melon, pineapple, gooseberry with hints of nettle and green capsicum on the nose. Honeyed ripe flavours on the palate; good balance between natural fruit sugars and acids result in a long lingering aftertaste. Serve at 12-15°C. Partner with roast duck; fresh seared tuna; barbecued galjoen (blackfish); crayfish; Parma ham; smoked chicken; French onion soup; roast vegetable salad; and fresh strawberries.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.26 ta : 7.3 g/l so2 : 128 mg/l fso2 : 42 mg/l

pack : Bottle

Veritas 2001 - Bronze
â€™00 John Platter ****

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

in the vineyard : This is a uniquely situated, trellised, one-hectare vineyard block in the prime Koelenhof area of Stellenbosch. This specific vineyard block is located on the historical site of an old â€™Bulkampâ€™ the Afrikaans word to describe a rustic enclosure to partition the bulls from the rest of the herd.

about the harvest: The grapes were hand picked at optimum fruit intensity. The grapes were harvested in the early morning to ensure coolness and lightly crushed.

in the cellar : Only the free-run juice was used and reductive winemaking techniques protected the fresh fruit flavours. The must was fermented for thirty-five days between 6-10°C with a cultured yeast strain. After fermentation the wine was cold stabilised and given a gentle filtration before being bottled.

