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Kanu Sauvignon Blanc 2015

The nose is greeted with whiffs of tropical fruit, gooseberries and a touch of freshly mown grass. The palate is infused with tropical fruit, crushed rosemary and hints of herbaceousness. Mineral undertones, a racy acidity and a lingering finish rounds off this wine.

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



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 4.6 g/l **pH :** 3.41 **ta :** 6.2 g/l **so2 :** 130 mg/l
type : White **body :** Light **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The grapes were hand-picked from cool slopes in Stellenbosch

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

in the cellar : Grapes were picked in the cool of the morning and on arrival at the cellar, were placed in a refrigerated container where they 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 an average 21 months on the lees. Prior to bottling the wine was lightly fined and filtered.