

Kunjani Sauvignon Blanc 2018

A very light straw colour greets the taster. Inviting summer fruits of limes, sweet ripe granadilla and a hint of freshly sliced ripe papaya and green figs are expressed in the glass. The palate entrance is vibrant and refreshing yet balanced by ripe fruit which cuts through the zest. The intensity of the palate underpins the characteristic edginess of Sauvignon Blanc.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kunjani Wines

winemaker : Carmen Stevens

wine of origin : Paarl

analysis : **alc** : 12 % vol **rs** : 2.23 g/l **pH** : 3.31 **ta** : 6.81 g/l

type : White **style** : Dry

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : The beautiful balance between acidity, fruit and residual sugar will aid maturing the Sauvignon Blanc. During the first year all the primary aromas will be displayed while the secondary flavours of blanched asparagus will develop later

in the vineyard :

The Sauvignon Blanc fruit is harvested from two vineyard blocks grown in the Paarl wine region. The blocks are between 10 and 15 years old and are under drip irrigation. The canopy is managed to ensure good fruit cover to help preserve the delicate Sauvignon Blanc flavours situated in the skin of the fruit whilst allowing good ventilation through the foliage. The two blocks provide different components to ensure a slightly more complex wine.

about the harvest: All fruit were handpicked in 20 kg lug boxes.

in the cellar :

All fruit were handpicked in 20 kg lug boxes to ensure it reached the cellar intact and with minimum damage before processing. All fruit are hand sorted and only the best fruit is destined for pressing. During processing dry ice is employed at all stations after grape sorting to act as protection against oxygen that can eat away at all the beautiful Sauvignon Blanc aromas. A yeast culture is added to assist with fermentation and to bring all the true Sauvignon Blanc aromas and flavours to the fore. The finished wine is left on the lees for three months to build a full and lasting mid-palate weight.

