

Kanu Sauvignon Blanc 2002

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 12–15°C. Ideal with salads; quiche Lorraine; mussel and perlemoen paella; grilled calamari; fresh line fish; mushroom risotto; chicken à 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 : 13.03 % vol rs : 4.8 g/l pH : 3.2 ta : 8.1 g/l so2 : 124 mg/l fso2 : 31 mg/l

pack : Bottle

2002 Vintage: 89/100 points in Robert Parker's The Wine Advocate issue 145 (USA); 89/100 in Stephen Tanzer's International Wine Cellar March / April 2003 issue (USA).

ageing : Drinking well now, but will gain in intricacy with bottle maturation for up to 2 years.

in the vineyard : Soil Type: Decomposed Granite and Sandstone

Age of vines: 7 to 17 years

Trellising: 3 wire Perold

Vine Density: 2 351 vines/ha

Yield: 6 – 8 tonnes per hectare

Irrigation: In some vineyards

about the harvest: Picking date: 28th January to 11th February 2002

Grape Sugar: 22 to 23.5° Balling at harvest

Acidity: 7.5 to 11 at harvest

pH at harvest: 2.8 to 3.3

Total production: 2 400 x 12 cases

in the cellar : Fermentation temperature: 12 to 15°C

The grapes were hand picked in the early morning to ensure coolness, and then lightly crushed. Only 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. The wine was lightly filtered before being bottled.

Wood ageing: None

