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# 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 12â€“15Â°C. Ideal with salads; quiche Lorraine; mussel and perlemoen paella; grilled calamari; fresh line fish; mushroom risotto; chicken aâ€™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 Parkerâ€™s The Wine Advocate â€“ issue 145 (USA); 89/100 in Stephen Tanzerâ€™s International Wine Cellar â€“ 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 â€“ 8 tonnes per hectare
Irrigation: In some vineyards

**about the harvest:** Picking date: 28th January to 11th February 2002
Grape Sugar: 22 to 23.5Â° 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 15Â°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