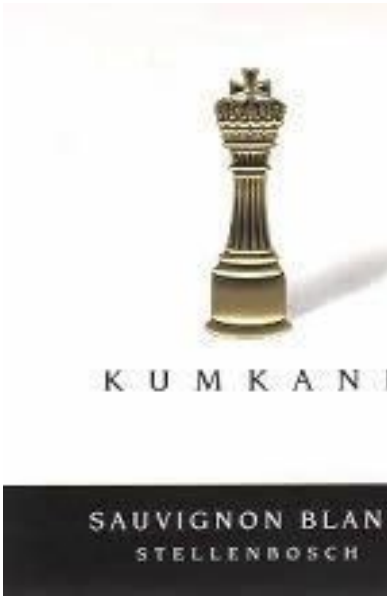
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Kumkani Sauvignon Blanc 2002



Michelangelo International Wine Award 2002 - Silver
Pale straw/green hues. Intense gooseberry and red currant fruit nose. A long, full-flavoured gooseberry/herbaceous palate with a crisp, yet perfectly balanced finish. This wine must accompany you on your summerâ€™s day picnic on the Stellenbosch Wine route. Smoked salmon and Cream Cheese salad, Smoked Snoek Pate, Roast Chicken, Bell Pepper and Lime Leaf Quiche must be some of your menu highlights.

variety : Sauvignon Blanc | Sauvignon Blanc
winery :
winemaker : Chris Kelly
wine of origin : Coastal
analysis : **alc :** 13.6 % vol **rs :** 3.12 g/l **pH :** 3.25 **ta :** 6.5 g/l
pack : Bottle

Veritas 2002 - Bronze
Michelangelo International Wine Award 2002 - Silver
John Platter 2000 - Kumkani Sauvignon Blanc 1999 4 stars
Wine Magazine 2000 - Kumkani Sauvignon Blanc 1999 4 stars

ageing : This wine is ready to drink now, but will still develop in the next three to five years.

in the vineyard : This vineyard location (10 km from the Atlantic Ocean) seems tailor-made for flavourful Sauvignon Blanc. The soil is a well-drained sandy loam with weathered granite. The fruit grows in the Helderberg Hills; this Coastal area yields wines with an intensity of flavour and crispness not found in some of the more inland regions.

A combination of trellised and bush vines are used, aged approximately 15 years, all of which are grown on a high Southern (cooler) slope, facing the Atlantic Ocean. Soils differ from a sandy loam to deeper weathered granite. A choice of rootstocks R99 and 101-14 Mgt are used, depending on the potential of the particular soil-type. The average yields of these vines differ between 5 to 10 tons per hectare. This interaction of vine, site, soil, marine climate and cultivation (terroir) yields complex fruit of outstanding quality.

about the harvest: Very similar to 1998, however with the benefit of early morning and night harvesting the wine is now seeing the benefits of more judicious handling. Sunny and dry weather during the final ripening stage and the grapes were harvested at 23Â° Balling in February.