

Kanu Sauvignon Blanc 2003

Veritas 2003 - Bronze

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. Drinking well now, but will gain in intricacy with bottle maturation.

Serve at 12 – 15°C. Ideal with salads; quiche Lorraine; mussel and perlemoen paella; grilled calamari; fresh line fish; mushroom risotto; chicken – la king; and stir fried or roasted vegetables.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kanu Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.39 % vol rs : 3.6 g/l pH : 3.29 ta : 8.8 g/l so2 : 97 mg/l fso2 : 56 mg/l

type : White

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).

2003 Vintage: Veritas 2003 - Bronze

2003 Vintage: Fairbairn Capital Trophy Wine Show 2004 - Bronze

in the vineyard : Area: Koelenhof & Faure

Soil: Decomposed Granite and Sandstone

Age of vines: 8 to 18 years

Trellising: 3-wire Perold

Yield: 5.1 tonnes per hectare

Irrigation: In some vineyards

about the harvest: The grapes were hand picked in the early morning to ensure coolness, and then lightly crushed.

in the cellar : 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.

There was no wood aging.

