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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 â€“ 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 | 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 Parkerâ€™s The Wine Advocate â€“ issue 145 (USA); 89/100 in Stephen Tanzerâ€™s International Wine Cellar â€“ 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.