

Kanu Sauvignon Blanc 2004

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 | 96% Sauvignon Blanc, 4% Chenin Blanc

winery : Kanu Wines

winemaker : Richard Kershaw

wine of origin : Coastal

analysis : alc : 12.36 % vol rs : 4.5 g/l pH : 3.31 ta : 7.2 g/l so2 : 119 mg/l fso2 : 32 mg/l

type : White **style** : Dry **body** : Light **taste** : Fruity

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 : ***(*) Wine Magazine September 2003; Bronze medal at the Veritas 2003; 89/100 Best Value USA Wine Spectator; ***(*) John Platter

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

in the vineyard : Area: Koelenhof

Soil Type: Decomposed Granite and Sandstone

Age of vines: 9 to 19 years

Trellising: 3 wire Perold

Vine Density: 2 351 vines / ha

Yield: 3.5 tonnes per hectare

Irrigation: In some vineyards

about the harvest: Picking date: February - March 2004

Grape Sugar: 24.4°B at harvest

Acidity: 8.2 – 10.5 at harvest

pH at harvest: 3.2 – 3.6

Total production: 7 385 x 12 cases

in the cellar : 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.

Fermentation temperature: 12 – 15°C

Wood ageing: None

