wine.co.za
easiest way to buy wine

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 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 | 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 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 : ***(*) 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: 24.4Â°B at harvest
Acidity: 8.2 â€“ 10.5 at harvest
pH at harvest: 3.2 â€“ 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 â€“ 15Â°C
Wood ageing: None