

Kumkani Sauvignon Blanc 2004

This Sauvignon Blanc has expressive fresh aromas of ripe figs, green pepper and Cape gooseberry. With a rich mid-palate and long fresh finish, this wine has been made to be enjoyed with food.

Suitable for vegetarians but not for vegans. This wine must accompany you on your summer's day picnic on the Stellenbosch Wine route. Smoked salmon and cream cheese salad, smoked snoek patā, roast chicken, bell pepper and lime leaf quiche must be some of your menu highlights.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kumkani Wines

winemaker : Our winemaking team

wine of origin : Coastal

analysis : alc : 13.63 % vol rs : 2.65 g/l pH : 3.5 ta : 6.41 g/l

type : White

pack : Bottle

ageing : This wine is ready to drink now, but will still develop in the next 3 - 5 years.

in the vineyard : Yield: 8-10 tons/ha

Type of climate: Mediterranean

in the cellar : Fermented at a low temperature in stainless steel tanks for $\hat{A}\pm 16$ days.

Kept on fine lees for 2 months.

