

KUNJANI

STELLENBOSCH · SOUTH AFRICA

KUNJANI SAUVIGNON BLANC 2020



ORIGIN

Elgin

VINEYARD

The cool climate of the Elgin Valley ensures a long and even ripening period. Grapes were harvested mid-March, which is rather late in the growing season compared to other regions. This ensures 100% phenolic ripeness of the grapes when harvest. The vineyard is planted in red shale soil. Harvesting is completed before 11 am to ensure grapes are still cool to retain as much freshness and natural acidity as possible.

VINIFICATION

After harvest, bunches are immediately destemmed and crushed. Settling of grape juice takes approximately 2 days, after the fermentation process is started. 50% of the grape must is allowed to naturally ferment, while the other 50% is inoculated with a French Sauvignon Blanc yeast. Fermentation takes place over a period of 10 to 12 days at 12°C to 14°C. After fermentation is complete, the wine remains on its natural lees for approximately 3 months prior to bottling. Extended lees contact provides a fuller mouthfeel, but without the weight of an oaked white wine, bringing forth a multidimensional wine with many layers and flavour components.

TASTING NOTES

Zippy, racy flavours and aromas of lime, green melon, nettle and herbs which is typical of cool climate regions. A vibrant and fresh acidity offers length and backbone.

ANALYSIS

RS:	2.30 g/l
pH:	3.36
TA:	6.20 g/l
Alcohol:	13%

AGING POTENTIAL

The beautiful balance between acidity, fruit and residual sugar will aid maturing the Sauvignon Blanc. During the first year all the primary aromas will be displayed while the secondary flavours of blanched asparagus will develop later.