

Kumkani Pinotage 2004

This Pinotage has aromas of red and black summer berries and exotic spice. It has focused ripe berry, creamy spice and vanilla flavours and a long silky finish.

Suitable for vegetarians but not for vegans. This wine is a great partner with meat dishes with lots of spice. Specifically with the different tastes and flavours of typical South African meat dishes.

variety : Pinotage | 100% Pinotage

winery : Kumkani Wines

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.14 g/l pH : 3.58 ta : 5.8 g/l

type : Red

pack : Bottle

Veritas 2005 - Silver

ageing : Could be enjoyed now, but will last up to 3 - 5 years.

in the vineyard : Yield: 7 tons/ha

Type of climate: Mediterranean

in the cellar : Aged in 70% second fill + 30% new oak (300 l) for 14 months followed by a gentle egg fining and then into the bottle.

