

Kumkani VVS 2005

This wine has a pale straw colour with lime hues; almond flavours dominate with hints of vanilla and honey and an amazing long zesty finish.

Enjoy this wine with wild mushroom risotto, foie gras terrine or pork belly roasted in a wood fired oven.

variety : Viognier | Viognier, Verdelho, Sauvignon Blanc

winery : Kumkani Wines

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.53 g/l pH : 3.33 ta : 6.95 g/l

type : White

pack : Bottle **closure :** Cork

Veritas 2006 - Bronze

Old Mutual Trophy Wine Show 2006 - Bronze (79/100)

ageing : Storage period: 5-10 years

in the vineyard : Yield: 5-10 tons/ha

Type of climate: Cold, wet winters. Hot, dry summers.

about the harvest: Hand harvested in the early part of the day.

in the cellar : This unique blend is the first white wine blend in South Africa to have Verdelho as a blending component. All the components of this wine were fermented separately before blending. This wine was matured in 300 litre French oak barrels for 9 months.

