

Kumkani Pinotage 2005

2008 Veritas Awards - Bronze Medal

2008 Decanter Awards - Commended

Deep red colour with red berry/banana flavours, multi-layered complexity and well integrated oak finish.

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 : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.21 ta : 6.52 g/l

type : Red

pack : Bottle **closure :** Cork

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ageing : A well structured wine reflecting the vintage and should last 6+ years in bottle.

in the vineyard : The grapes for this wine come from the prime growing areas of the Coastal Region, South Africa's foremost red wine production area. The age of the vines vary from four to twenty years, with the older vines contributing the major share of the blend. The 2003 harvesting season was sunny but cool, which lead to well balanced, healthy grapes.

about the harvest: Grapes from selected vineyards in the coastal area were harvested at 24.5° Balling

in the cellar : Wine spent 15 months in 300 litre French and American oak barrels of which 50% was new.

