

Kumkani Shiraz 2004

2008 Swiss International Air Lines Wine Awards - Seal of Approval

This Shiraz has complex aromas of bright ripe black summer fruit, warm earth and spicy mountain herbs. It has ripe berry, spice and vanilla flavours and a long satisfying finish.

Serve at a temperature of 18°C with barbecues and roast meat dishes. Suitable for vegetarians but not for vegans.

variety : Shiraz | 100% Shiraz

winery : Kumkani Wines

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.65 g/l pH : 3.59 ta : 5.8 g/l

type : Red wooded

pack : Bottle **closure :** Cork

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ageing : This wine is ready to drink now, but will still develop in the next 5 - 10 years.
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in the vineyard : Yield: 9 tons/ha

Type of climate: Cold, wet winters - Warm, dry summers

in the cellar : Cold soaked for 3 days prior to fermentation. Fermented cool [20-24°C] with selected imported yeast. Malolactic fermentation on skins. 15 Months in 70% French, 30% American 300 litre barrels.

