

## Kumkani Shiraz 2004

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### 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 18Â°C with barbecues and roast meat dishes. Suitable for vegetarians but not for vegans.

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**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 [20-24Â°C] with selected imported yeast. Malolactic fermentation on skins. 15 Months in 70% French, 30% American 300 litre barrels.

