

## Kumkani Shiraz/Viognier 2004

This Shiraz/Viognier has aromas of ripe summer berries, soft stone fruits and vanilla, which carry through to the flavour of the wine.

This wine can be enjoyed with a range of different meat dishes but is especially good with fusion cooking where adventurous cooks blend flavours from different cultivars. Suitable for vegetarians but not for vegans.

**variety** : Shiraz | Shiraz, Viognier

**winery** : Kumkani Wines

**winemaker** : Our Winemaking team

**wine of origin** : Coastal

**analysis** : alc : 13.0 % vol   rs : 2.71 g/l   pH : 3.81   ta : 5.92 g/l

**type** : Red

**pack** : Bottle

**ageing** : This wine is good to drink now, but will develop in bottle for a few years.

**in the vineyard** : Yield: 8 - 12 tons/ha

Soil: Various

Type of climate: Mediterranean

Root stock: Various

**in the cellar** : These two varieties were fermented together in red wine open top fermenters for 5 days. The grapes were punched down by hand four times a day for maximum colour and fruit extractions. After fermentation the wine was transferred to 300 litre French and American oak barrels to complete malolactic fermentation and aged for 14 months prior to bottling in August 2005.

