

Kumkani Chenin Blanc 2006

Our Chenin Blanc has weighty tropical fruit flavours of melon and pineapple, with a plump ripeness on the mid-palate and a creamy, leesy texture and zesty finish.

Serve chilled. This wine is to be enjoyed by itself or with modern light cooking, especially fish or chicken with oriental flavours and vegetables. This wine is suitable for vegetarians but not for vegans.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 2.6 g/l **pH** : 3.4 **ta** : 5.8 g/l

type : White **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : Drink within 1 year from purchase.

in the vineyard : Vineyard/Yield: 8 - 10 tons/ha

Type of Climate: Mediterranean

in the cellar : Cold fermentation of selected grapes. Inoculated with selected imported yeast in stainless steel tanks. Grapes picked at physiological ripeness with optimum Chenin Blanc aromas. Left on lees after fermentation to allow to develop.

