

## Kumkani Shiraz / Viognier 2005

Powerful aromas of ripe summer berries, soft stone fruits and vanilla, which carry through to the flavour of the wine.

Seared scallops with roasted red peppers in lime juice. Suitable for vegetarians but not for vegans.

**variety :** Shiraz | Shiraz Viognier

**winery :** Kumkani Wines

**winemaker :** Nicky Versfeld

**wine of origin :** Coastal

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

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Cork

**ageing :** Most wine is drunk within 24 hours of purchase but should you choose to age it, it should be hitting its peak in about 3 - 5 years time.

**in the vineyard :** The vineyard's locations (a few km from the Atlantic Ocean) seems tailor-made for flavourful grapes. The soils vary between a deep sandy soil on clay (Fernwood, Kroonstad) to a well-drained sandy loam with weathered granite (Pinedine, Clovelly). The grapes grow in the Helderberg foothills near False Bay; this Coastal area yields wine with an intensity of flavour and crispness not found in some of the more inland regions.

All of the vineyards are young, trellised and situated on cooler southern slopes facing False Bay and the Atlantic Ocean. The weather was sunny and dry during the final ripening stages.

**about the harvest:** The grapes were harvested at full maturation at 23Â° Balling in February. Depending on the potential of the particular soil-type and cultivation methods the average yields of these vines differ between 5 to 10 tons per hectare. This interaction of vine, site, soil, marine climate and cultivation (terroir) yields complex fruit of outstanding quality.

**in the cellar :** 50% Barrel matured in new French oak for 5 days for added complexity. Balance was lees matured for 4 months.

