

Kumkani Shiraz 2005

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 room temperature of 18°C with barbeques and roast meat dishes.

variety : Shiraz | 100% Shiraz

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.26 g/l pH : 3.55 ta : 5.96 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2008 India Wine Challenge - Seal of Approval

2008 AWC Vienna International Wine Challenge - Silver

2008 International Wine & Spirit Competition - Silver Medal

2008 Decanter Awards - Bronze

2008 Concours Mondial de Bruxelles - Silver Medal

ageing : 5 - 10 years

about the harvest: Average yield: 9 tons/ha

in the cellar : Cold soaked for 4 days prior to fermentation. Fermented cool (22° - 26° C) with imported yeast. 5 day maturation on skins after fermentation. Malolactic fermentation in barrel. 24 months in 70% French and 30% American 300 litre barrels.

