

## 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.

