

Kumkani Chardonnay Viognier 2006

2008 International Wine & Spirit Competition - Bronze Medal

2008 Decanter Awards - Bronze Medal

Bright aromas of lemon, peach, honey suckle and vanilla with a rich flavour and a long finish.

This wine can be enjoyed on its own, or with seafood or roasted chicken.

variety : Chardonnay | Chardonnay, Viognier

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.95 g/l pH : 3.20 ta : 6.04 g/l

type : White wooded

pack : Bottle **closure :** Cork

2008 International Wine & Spirit Competition - Bronze Medal

2008 Decanter Awards - Bronze Medal

ageing : This wine is drinking well now.

in the vineyard : Vineyard/Yield: 8 â€” 10 t/ha

Type of climate: Mediterranean

about the harvest: Chardonnay and Viognier were harvested separately in mid February.

in the cellar :

35% of both components underwent malolactic fermentation in 300-litre French oak barrels and aged in barrel for eight months on the fermentation lees. The balance fermented in stainless steel and matured on fine lees until the blend was finally made up in November 2006.

