

Kumkani Viognier 2006

2008 Decanter Award - Bronze Medal

Powerful aromas of lime zest, ginger and nectarine. Well supported by a rich complex macadamia and peach palate with a full lime and spice finish.

Seared scallops with roasted red peppers in lime juice.

variety : Viognier | 100% Viognier

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.25 g/l pH : 3.3 ta : 6.78 g/l

type : White wooded

pack : Bottle **closure :** Cork

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ageing : This wine is ready to drink now, but will still develop in the next 3 - 5 years.

in the vineyard : Yield: 5-10 tons/ha

Type of climate: Cold, wet winters. Hot, dry summers.

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

