

Kumkani Triple J Shiraz 2006

Deep purple with ruby hue. Dominant sweet fruit own to the vineyard block, liquorice and blackberry on the nose. Palate is well structured yet fruit packed with violets, chocolate and black pepper with well integrated oak aromas which compliments a well balanced, complex wine with excellent finish.

Homemade 'sea salt' chocolate.

variety : Shiraz | 100% Shiraz

winery : Kumkani Wines

winemaker : _

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.21 g/l pH : 3.33 ta : 6.41 g/l

type : Red **style :** Dry **taste :** Fragrant wooded

pack : Bottle **closure :** Cork

Derived from the translation of the Xhosa word meaning King - Kumkani is a leader amongst South African wines. A wine with stature and pedigree, it epitomises the quality inherent in the rich diversity of our ancient soils, unique climates and winemaking heritage of South Africa. Produced from choice vineyard pockets, Kumkani is a wine of exceptional character, reflecting both confidence and pride in winemaking. Encapsulating the winemaker's creative skills, the Expressions range is a true illustration of the winemaker's passion. The wines are developed in Omnia Wines™ experimental cellar, which is specifically designed to bring out the full potential of these rare wines.

ageing : Best to be enjoyed within 7 years of vintage.

about the harvest: Grapes sourced from a single vineyard block in the Helderberg area, bunches are hand chosen (harvested at 25° B), destemmed into 400kg fermentation bins.

in the cellar : Fermentation takes place at 24 to 27 degrees Celsius for 14 days, basket pressed into 300lt French Oak barrel - 80% 1st fill, 20% 2nd fill, for malolactic fermentation. Matured for 24 months in oak.

