

## Kumkani Viognier 2007

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Rich, elegant style with aromas of lime, apricot. Well supported by a complex but well balanced pallet - peach, honey suckle and vanilla being the main features. Excellent wood integration which adds to the rich flavours and lingering aftertaste.

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

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**variety :** Viognier | 100% Viognier

**winery :** Kumkani Wines

**winemaker :** Nicky Versfeld

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol    rs : 3.28 g/l    pH : 3.28    ta : 5.87 g/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

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2009 Concours Mondial de Bruxelles - Silver Medal

2008 AWC Vienna International Wine Challenge - Silver

2008 International Wine & Spirit Competition - Silver and Best in Class

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**ageing :** This wine can be enjoyed now, but will develop in the next 3 years.

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

Type of climate: Mediterranean

Fruit sourced from premium blocks in the Stellenbosch region. Harvest at optimum ripeness (24° Balling sugar).

**in the cellar :** Partially (30%) fermented in 1st and 2nd fill French Oak 300lt barrel, battonage and matured on primary fermentation lees for 8 months, balance fermented in stainless steel tank with 1g/litre French Oak staves, kept on its fine lees for 6 months

