

Kumkani Chenin Blanc 2008

Medium to full bodied Chenin Blanc, intense primary Citrus fruit on nose with underlying notes of guava and apple aromas. Palate a mouth full with good acidity and well integrated honey and vanilla flavours derived from the smart oak selection used in this wine. Good finish mainly because of the extended lees contact of product after fermentation was completed.

This wine is the ideal partner for an elegant summer picnic served with salmon, cream, smoked salmon or quiche.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.40 ta : 6.0 g/l

type : White **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : Drink within 3 year from purchase.

in the vineyard : Vineyard/Yield: 8 - 10 tons/ha

Type of Climate: Mediterranean

in the cellar : Grapes sourced from premium blocks of the Stellenbosch region. 80% fermented in stainless steel tank, 13 - 15 degrees Celsius for 14 days, active dried yeast used. Wine kept on it's fine lees for 6 months. 20% fermented in 300 litre 1st and 2nd fill French Oak barrel, kept on fermentation lees and batonage two times a month for 6 months. Fruit harvested at optimum ripeness - 23.5 to 24°B.

