

## Kumkani Pinotage 2006

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Medium to full bodied wine, deep, red colour, ripe berry fruit on nose with well balanced, fruit layered palate. Well integrated French oak aromas adding vanilla and spice. Excellent finish

Serve at room temperature of 18°C and pair with meat dishes.

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**variety :** Pinotage | 100% Pinotage

**winery :** Kumkani Wines

**winemaker :** Nicky Versfeld

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol    rs : 2.22 g/l    pH : 3.41    ta : 5.83 g/l

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Screwcap

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2009 Concours Mondial de Bruxelles - Silver Medal

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**ageing :** Enjoy within five years from vintage.

**in the vineyard :** Yield: 7 tons/ ha

**in the cellar :** Fruit fermented on skins for 5 days, cold soaking for 2 days prior to fermentation. Malolactic fermentation took place in chosen barrel. Mature for 18 months in 30% 1st fill and 70% 2nd fill French oak barrel. Light egg white fining before bottling.

