

## Kumkani Chardonnay / Viognier 2008

Bright aromas of lemon, peach on nose, rich palate with hints of vanilla oak flavour complimenting a well balance, elegant wine.

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

**variety :** Chardonnay | 56% Chardonnay 44% Viognier

**winery :** Kumkani Wines

**winemaker :** \_

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol rs : 3.2 g/l pH : 3.33 ta : 5.30 g/l

**type :** White **wooded**

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

**ageing :** Drinks well now.

**in the vineyard :** Vineyard/Yield: 8 - 10 t/ha

**about the harvest:** Chardonnay ( 56% ) and Viognier ( 44% ) were harvested separately in mid February.

**in the cellar :** Chardonnay fermented in French oak barrel, kept on primary lees for 6 months. Viognier fermented in stainless steel tank with 1g/l French oak chips, kept on fine lees for 6 months.

