

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.

