

Kumkani Cabernet Sauvignon / Merlot 2007

Dense, dark red colour. Fresh blackcurrant, ripe berry fruit on the nose with just a hint of mint. The palate is layered with ripe fruit and oak flavours, and a soft tannin structure.

This wine best complements roast beef or a rack of lamb.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 40% Merlot, 10% Petit Verdot

winery : Kumkani Wines

winemaker : _

wine of origin :

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.52 ta : 5.88 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded** **vegetarian**

pack : Bottle **closure :** Screwcap

ageing : This wine would be great to enjoy now, but could be enjoyed up to seven years from vintage.

in the vineyard : Vineyard / Yield: 6 tons / hectare
Type of climate: Mediterranean

The grapes are chosen from ultra premium vineyard blocks (Cabernet is sourced from Bottelary Hills, while the Merlot is from the general Stellenbosch region).

about the harvest: They are harvested at optimum ripeness (25° Balling) from beginning to mid March.

in the cellar : Cold soaking for three days prior to fermentation, fermented on skins for 12 days (pump overs and aeration during this period for extraction of colour and aromas) with seven days of maturation on skins post fermentation. Malolactic fermentation and maturation in 300 litre French oak barrels for 14 months - 35% 1st fill, 30% 2nd fill and 35% 3rd fill. A very small percentage of Petit Verdot 2008, 6 months in 3rd fill French Oak barrel, is added which adds complexity and length to a very balanced medium to full bodied red wine.

It is suitable for vegans and vegetarians.

