

## Kumkani Infiniti Brut 2004

Good frothy mousse, pale straw colour with fine, lazy bead. Nose is toasty and yeasty with hints of nuts. It has a creamy entrance with a rich complex palate of nuts, warm toast. Medium spicy, fruity candy flavours with a complex and full persistent finish.

**variety :** Chardonnay | Chardonnay, Pinot Noir, Pinot Meunier

**winery :** Kumkani Wines

**winemaker :** Nicky Versfeld

**wine of origin :** Stellenbosch

**analysis :** alc : 12.45 % vol   rs : 12.0 g/l   pH : 3.27   ta : 6.3 g/l

**type :** Sparkling   **style :** Off Dry   **body :** Full   **taste :** Fragrant

**pack :** Bottle   **closure :** Cork

**ageing :** This great Sparkling wine can easily be kept for 2 to 4 years, developing with time.

**in the vineyard :** All of these vines are grafted on R99 and trellised on a 5-wire hedge-system on Southeastern slopes. The average age of these vines are 4 - 10 years, with a average yield of 7 tons per hectare. Weather during the ripening season was sunny and dry.

**about the harvest:** Grapes were harvested in February.

