

## Kumkani Merlot / Pinotage 2007

A medium to full bodied red wine. Sweet fruit on the nose with hints of banana and mint. Multi layered palate with undertones of spice and vanilla - beautiful balance between primary fruit aroma and secondary oak matured flavours.

Served with barbeques or any roast beef dishes

**variety :** Merlot | 50% Merlot, 50% Pinotage

**winery :** Kumkani Wines

**winemaker :** \_

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 2.6 g/l pH : 3.54 ta : 5.80 g/l

**type :** Red **wooded**

**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 / ha

Type of climate: Mediterranean

Both varietals are sourced from ultra premium blocks in the Stellenbosch region.

**about the harvest:** Pinotage is harvested early February (24° Balling). Merlot harvested beginning of March at 25° Balling.

**in the cellar :** The Pinotage was fermented on its skins for 4 days, extracted from the skins at 5° B, finished its primary fermentation in stainless steel tank. Malolactic fermentation in 300 litre French oak barrel, 3rd and 4th fill barrels used, 14 months matured in barrel.

The Merlot was cold soaked for three days prior fermentation, fermented on skins for 12 days, kept on skins post fermentation for another seven days. Malolactic fermentation and maturation in 300 litre French oak barrel for 14 months - 35% 1st Fill, 30% 2nd Fill and 35% 3rd Fill.

