

Kumkani Shiraz / Viognier 2006

Rich, medium to full bodied wine. Black summer fruit in combination with floral undertones from Viognier. Complex, yet soft tannin structure with multi layered palate and beautiful finish.

This wine can be enjoyed with a variety of different meat dishes but especially with fusion cooking.

variety : Shiraz | 90% Shiraz, 10% Viognier

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.20 g/l pH : 3.53 ta : 5.77 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Screwcap

ageing : 3 - 5 years

in the vineyard : These two varietals, Shiraz (90%) and Viognier (10%) were chosen from super premium vineyard blocks in the Stellenbosch and Groenekloof region. Vineyard / Yield: 8 - 10 tons / ha

about the harvest: Both varietals were harvested together - both at optimum ripeness.

in the cellar : Fermented in stainless steel tank for 10 days, cold soaked for 3 days. Malolactic fermentation and barrel maturation for 22 months in French and American oak barrels.

