

## Kumkani VVS 2007

This wine has a pale straw colour. Floral and tropical aromas on the nose with hints of Sauvignon Blanc characteristics own to the Darling region. Vanilla and honey oak aromas complements a well balanced, quite full bodied wine with an amazing long zesty finish.

Enjoy this wine with wild mushroom risotto, foie gras terrine or pork belly roasted in a wood fired oven.

**variety :** Viognier | 40% Viognier, 40% Verdelho, 20% Sauvignon Blanc

**winery :** Kumkani Wines

**winemaker :** Our Winemaking team

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol rs : 3.54 g/l pH : 3.44 ta : 6.48 g/l

**type :** White **style :** Dry **body :** Full

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

**ageing :** 3 years

**in the vineyard :** Vineyard / Yield: 5 - 10 tons / ha

Type of climate: Cold, wet winters. Hot, dry summers.

**about the harvest:** Hand harvested in the early part of the day.

**in the cellar :** This unique blend is the first white wine blend in South Africa to have Verdelho as a blending component. All the components of this wine were fermented separately before blending.

The Viognier and Verdelho fermented in 20% 1st fill, 40% 2nd fill and 40% 3rd fill 300 litre French oak barrels. Kept on its fermentation lees for 8 months, batonage two times a month.

The Sauvignon Blanc component was fermented in stainless steel tanks - sourced from the Darling ward. No wood treatment on this component, kept on its fine lees for 8 months.

