

## Kumkani Chenin Blanc 2009

Medium to full bodied Chenin Blanc, intense primary Citrus fruit on nose with underlying notes of guava and apple aromas. Palate a mouth full with good acidity and well integrated honey and vanilla flavours derived from the smart oak selection used in this wine. Good finish mainly because of the extended lees contact of product after fermentation was completed.

This wine is the ideal partner for an elegant summer picnic served with salmon, cream, smoked salmon or quiche.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Kumkani Wines

**winemaker :** \_

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 2.8 g/l pH : 3.3 ta : 5.8 g/l

**type :** White **style :** Dry **body :** Medium **taste :** Fruity

**pack :** Bottle **closure :** Screwcap

**ageing :** Enjoy now or within two years from vintage.

**in the vineyard :** Grapes sourced from premium blocks in the Stellenbosch region.

Vineyard/Yield: 8 - 10 tons/ha

Type of Climate: Mediterranean

**in the cellar :** 83% fermented in stainless steel tank, 13°-15° C for 14 days, active dried yeast used. Wine kept on its fine lees for 8 months. 17% fermented in 300 litre 1st and 2nd fill French Oak barrel, kept on fermentation lees and batonage twice a month for 8 months. Fruit harvested at optimum ripeness - 23.5° to 24° B.

