

## Kumkani Cradle Hill Cabernet Sauvignon 2007

Dense, dark red colour. Fresh blackcurrant and ripe berry fruit on the nose. The palate is layered with ripe fruit and oak flavours and a soft tannin structure.

This wine is best suited to roast beef or rack of lamb. It is however also suitable for vegans and vegetarians.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Kumkani Wines

**winemaker** : \_

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol rs : 2.2 g/l pH : 3.54 ta : 6.2 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

Old Mutual Trophy Wine Show 2011 - Silver Medal

**ageing** : This wine would be great to enjoy now, but could be enjoyed up to 7 years from vintage.

**in the vineyard** : The fruit is sourced from a single hillside vineyard in the Bottelary area.

Type of climate: Mediterranean

**about the harvest**: Full ripe fruit was handpicked in the third week of March 2007.

Average yield: 6 tons/ha

**in the cellar** : After harvesting the grapes were fermented in stainless steel tanks for 10 days. Cold soaking for 3 days prior fermentation and post maturation on the skins after fermentation was allowed. The wine was aged in 300-litre French oak barrels for 22 months. This wine was chosen from the best barrels and lightly filtered before bottling.

