

Kumkani Chardonnay / Viognier 2009

Bright aromas of lemon, peach and apricot on nose, rich palate with hints of vanilla oak flavour complimenting a well balanced, elegant wine.

This wine can be enjoyed on its own, or with seafood or roasted chicken.

variety : Chardonnay | 58% Chardonnay, 42% Viognier

winery : Kumkani Wines

winemaker : _

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.40 ta : 6.36 g/l

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

pack : Bottle **closure :** Cork

ageing : Drinks well now or within the next three years.

in the vineyard : Produced a harvest of 8 - 10 tonnes per hectare.

about the harvest: Chardonnay (58%) and Viognier (42%) were harvested separately in mid February.

in the cellar : Chardonnay fermented in French oak barrel, kept on primary lees for 8 months with batonage. Viognier fermented in stainless steel tank with 1g/litre French oak chips, kept on fine lees for 8 months.

