

Kumkani Viognier 2009

Rich, elegant style with aromas of lime, apricot. Well supported by a complex but well balanced palate - peach, honey suckle and vanilla being the main features. Excellent wood integration which add to the rich flavours and lingering aftertaste.

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

variety : Viognier | 100% Viognier

winery : Kumkani Wines

winemaker : _

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.40 ta : 6.25 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : Enjoy now or in the next 3 years.

in the vineyard : Fruit selected from premium blocks in Stellenbosch and Darling regions , harvested at optimum ripeness.

about the harvest: Fruit selected from premium blocks in Stellenbosch and Darling regions, harvested at optimum ripeness.

in the cellar : Partially fermented in French oak barrel, batonage and matured on primary lees for 8 months. Balance prepared in stainless steel tank with French Oak staves, kept on it's fine lees for 8 months.

