

Kumkani Shiraz 2007

Elegant, rich characters, combination of warm spicy aromas with bright, ripe black summer fruit. Medium to full bodied wine, well balanced with excellent wood integration complimenting the primary Shiraz profile and satisfying finish.

Serve at room temperature of 18°C with barbeques and roast meat dishes.

variety : Shiraz | 100% Shiraz

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.55 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 5 years from vintage.

in the vineyard : Fruit selected from premium blocks in the Stellenbosch region. Harvested at optimum ripeness.

about the harvest: Vineyard / Yield : 9 tons / ha

in the cellar : Cold soaking for 4 days prior fermentation. Inoculated with chosen imported yeast strains, fermented in traditional stainless steel red wine fermenters. Kept on the skins for 5 days post fermentation. Malolactic fermentation in 1st, 2nd and 3rd fill French and American oak barrel. Matured in barrel for 24 months.

