

Kumkani VVS 2009

This wine has a pale straw colour. Floral and tropical aromas on the nose with hints of Sauvignon Blanc characteristics. Vanilla and honey oak aromas compliments a well balanced, quite full bodied wine with an amazing long zesty finish.

Enjoy this wine with wild mushrooms risotto, foie gras, terrine or pork belly roasted in a wood-fired oven.

variety : Viognier | 58% Viognier, 22% Verdelho, 20% Sauvignon Blanc

winery : Kumkani Wines

winemaker : _

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.40 ta : 6.30 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : 5 years from vintage.

in the vineyard : Vineyard / Yield : 5-10 tons / ha

in the cellar : This unique wine is the first white wine blend in South Africa to have Verdelho as a blending component. All the components – 58% Viognier, 22% Verdelho and 20% Sauvignon Blanc, of this wine were fermented separately before blending. The Viognier and Verdelho fermented in 25% 1st fill, 40% 2nd fill and 35% 3rd fill 300lt French Oak barrel. Kept on its fermentation lees for 9 months, batonage 2 times a month. The Sauv.Blanc component was fermented in stainless steel tank and kept on its fine lees for 9 months.

