

Kumkani Shiraz / Cabernet Sauvignon 2007

Medium to full bodied wine. Ripe berry fruit with underlying notes of spice and vanilla. Fruit layered palate, delicately supported by well integrated oak aroma, complex yet soft tannin structure. Good finish.

This wine complements virtually any meal.

variety : Shiraz | 58% Shiraz, 42% Cabernet

winery : Kumkani Wines

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis: alc: 14.0 % vol rs: 2.2 g/l pH: 3.56 ta: 5.6 g/l

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

pack: Bottle **closure:** Screwcap

ageing : Enjoy now or within five years of vintage.

in the vineyard :

Selected vineyards from the Stellenbosch and Groenekloof regions were used for both the Shiraz (58%) and Cabernet (42%) components.

about the harvest: The Shiraz was harvested the last week of February and the Cabernet Sauvignon in mid-March.

Yield: 8 - 10t/ha

in the cellar :

The grapes were fermented in stainless steel tanks for 10 days. Both wines underwent malolactic fermentation in 300-litre French and American oak barrels and aged in barrel for 22 months. Cold soak of fruit prior primary fermentation for 3 days.

