

Kumkani Shiraz / Viognier 2007

Rich, medium to full bodied wine. Dark berry fruit in combination with floral undertones from Viognier. Complex, yet soft tannin structure with multi layered palate and beautiful finish.

This wine can be enjoyed with a variety of different meat dishes but especially with fusion cooking.

variety : Shiraz | 88% Shiraz, 12% Viognier

winery : Kumkani Wines

winemaker : _

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.20 g/l pH : 3.55 ta : 5.80 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Enjoy now or within five years from vintage.

in the vineyard : These two varietals, Shiraz (88%) and Viognier (12%), were selected from super premium vineyard blocks in the Stellenbosch and Groenekloof regions.

about the harvest: Both varietals were harvested together - both at optimum ripeness. Yield: 8 - 12t/ha

in the cellar : The grapes were fermented in stainless steel tank for 12 days, cold soaked for 3 days prior fermentation. Malolactic fermentation and barrel maturation for 22 months in selected French and American oak barrels.

