

Kumkani Infiniti MCC Sparkling Brut 2007

Full mousse, pale straw colour with fine, lazy bead. Nose of warm toast, hazelnuts, almonds and citrus. Creamy yet crisp entrance with a rich complex palate of almonds and hazelnuts. Well balanced acidity with a complex full persistent finish.

This is a great aperitif or amazing with oysters or veal.

variety : Chardonnay | Chardonnay, Pinot Noir, Pinot Meunier

winery : Kumkani Wines

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 11.9 % vol rs : 7.72 g/l pH : 3.33 ta : 6.3 g/l

type : Sparkling **style :** Off Dry **body :** Full **taste :** Fragrant

pack : Bottle **closure :** Cork

ageing : This great Sparkling wine can easily be kept for 2 to 4 years, developing with time.

in the vineyard : All of these vines are grafted on R99 and trellised on a 5-wire hedge-system on Southeastern slopes. The average age of these vines are 4 - 10 years, with an average yield of 7 tons per hectare. Weather during the ripening season was sunny and dry, and the grapes were harvested in February.

