

Kumkani Merlot/Cabernet Franc 2000

Deep red with purple hue. Intense mint and chocolate aromas with a strong background of vanilla and blackberry fruit. Aspic rich berry fruit and vanilla palate with long fine tannins and a lingering spicy finish.

variety : Merlot | 65% Merlot, 35% Cabernet Franc

winery :

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : alc : 14.6 % vol rs : 2.17 g/l pH : 3.29 ta : 5.85 g/l

style : Dry body : Full taste : Fragrant wooded

pack : Bottle

Veritas 2002 - Bronze

ageing : This wine is ready to drink now, but will still develop in the next 5 to 10 years.

in the vineyard : Vines are grafted on rootstocks 101-14 Mgt, Richter 99 and Richter 110, depending on the potential of the soil. The soils are well-drained sandy loams from a granite origin. The vineyards are all planted near False Bay on the lower foothills of the Helderberg Mountain. This terroir ensured a cool moderate ripening period that led to complex fruit characteristics in the grapes. The vines are relatively young with ages which differ between 7-15 years. The vines are trellised on a 5-wire hedge system which leads to a high leaf to crop ratio or trained as bush vines with a well-ventilated canopy. These favourable canopy conditions leads to enhanced fruity flavours in the grapes.

about the harvest: The fruity grapes were harvested during sunny and dry weather conditions at the end of February and early March with a sugar concentration above 24°B and a low pH.

in the cellar : Cold fermentation (20-24°C) for 7 days. Pressed at dryness. Malolactic fermentation in barrel. 14 months in French oak 60% new and 40% second fill.

