

## Kumkani Shiraz 2000

Deep red with purple hue. Intense chocolate, spice and mulberry fruit. Rich, full flavoured palate with strong mint and chocolate characters, fine tannins and a long spicy finish.

**variety :** Shiraz | Shiraz

**winery :**

**winemaker :** Chris Kelly

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol    rs : 3.49 g/l    pH : 3.49    ta : 5.5 g/l

**pack :** Bottle

Veritas 2002 - Silver

**ageing :** This wine is ready to drink now, but will still develop in the next five to ten 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 planted on southern slopes facing the False Bay. 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. All of these vines are trellised on a 5-wire hedge system which leads to a high leaf to crop ratio and favourable conditions to deliver grapes with a outstanding chemical analysis.

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

**in the cellar :** 'Cold soaked' for 3 days prior to fermentation. Fermented cool (20-24°C) with selected imported yeast. Malolactic fermentation on skins. 15 months in barrel 70% French, 30% new American 300 litre barrels.

