

Kumkani Merlot 2000

Deep ruby red colour. Nose reminiscent of mulberries, cassis and plums with underlying nuances of wood, spice and vanillin. Well-balanced, with solid ripe fruit mid-palate and persistent complex finish. A smooth wine to compliment any meat dish and specifically to be enjoyed with a platter of cold meat selection of ham, salami, spiced beef, silverside and pickled vegetables.

variety : Merlot | Merlot

winery :

winemaker : Mike Graham

wine of origin : Coastal

analysis : alc : 14.02 % vol rs : 2.4 g/l pH : 3.38 ta : 5.67 g/l

pack : Bottle

ageing : Drink the wine now or leave it to still develop in character and style for up to 5 years.

in the vineyard : The vineyards for this wine are situated in the well-known Helderberg area. New virus-free material ensures that grapes can be picked at full ripeness resulting in complex, full-bodied wines. Vines are grafted on rootstocks 101-14 Mgt, Richter 99 and Richter 110, depending on the potential of the soil (weathered granite soil type) and planted on southern slopes, facing the Atlantic Ocean. This terroir ensured a cool moderate ripening period that led to complex fruit-characteristics in the grapes.

about the harvest: Grapes were harvested at 23.5°B and higher at the end of February and early March. Average age of the vines varies between 10-15 years, with an average yield of 9 tonnes per hectare. All of these vines are trellised on a 5-wire hedge system.

in the cellar : The wine is pressed off skins just prior to dryness to preserve fruitiness and softness of tannins. This is followed by Malolactic fermentation after which the wine is matured in small Allier and Vosges French oak barrels for 9 months. Maturation for 12 months small French oak barrels.