

## Kumkani Pinotage 1999

Wine with a deep red purple hue and an intense pepper, clove, plum and bracken aromas. Soft ripe fruit flavours with loads of spice and plums and subtle oak. Fine yet ripe tannins and long finish. This wine is a great partner with meat dishes with lost of spice. Specifically with the different tastes and flavours of typical South African meat dishes.

**variety :** Pinotage | Pinotage

**winery :**

**winemaker :** Chris Kelly

**wine of origin :** Coastal

**analysis :** alc : 13.4 % vol   rs : 1.56 g/l   pH : 3.61   ta : 5.73 g/l

**pack :** Bottle

**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 Richter 99 and Richter 110, depending on the potential of the soil (weathered granite soil) and planted on Southern slopes, facing the Atlantic Ocean. Average age of the vines differ between 15 to 18 years, with an average yield of 7 ton/ha. The vines are planted on weathered granite soil with medium clay. Weather during the ripening season was sunny and dry during the final ripening stage.

**about the harvest:** Cool ripening period with a mini heat wave late January which brought ripeness forward quite quickly. Very similar to 1998, however with the benefit of early morning and night harvesting the wine is now seeing the benefits of more judicious handling.

**in the cellar :** Fermented in both open fermenters (hand plunged) and rotating tanks at cool temperature. Half underwent MLF on skins and the balance in the tank. Transferred to barrel straight after Malalactic fermentation. Aged in 70% second fill + 30% new oak (300 l) for 14 months followed by a gentle egg fining and then into the bottle.

