

Kumkani Shiraz 2002

International Wine & Spirit Competition 2004 - Commended

Fairbairn Capital Trophy Wine Show 2004 - Bronze

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 | 100% Shiraz

winery :

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.7 g/l pH : 3.45 ta : 5.83 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

International Wine & Spirit Competition 2004 - Commended

Fairbairn Capital Trophy Wine Show 2004 - Bronze

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 and 15 years. All of these vines are trellised on a 5-wire hedge system which leads to a high leaf to crop ratio and favorable conditions to deliver grapes with an 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° Balling 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 300L barrels.

