

## Kumkani Shiraz/Cabernet Sauvignon 2001

### Veritas 2003 - Silver

Deep red colour. Intense chocolate, mint and blackberry fruit aroma as subtly supported by sweet vanillin oak. Strong berry fruit and chocolate dominate the palate with fine, yet firm tannins and a long choc-mint finish.

Great partner with your cheese plate with Roquefort, Mont Dâ€™Or, or Reblechon and lovely goatâ€™s milk cheese also available in South Africa. Oyster mushroom and Bacon Quiche also a good choice.

**variety :** Shiraz | 60% Shiraz, 40% Cabernet Sauvignon

**winery :**

**winemaker :** Our Winemaking team

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol rs : 2.48 g/l pH : 3.54 ta : 5.84 g/l

**style :** Dry **body :** Full **taste :** Fruity **wooded**

**pack :** Bottle

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International Wine Challenge 2005 - Seal of Approval

**ageing :** Drinking very well now, or develop further character with several years of bottle maturation.

**in the vineyard :** Vines are grafted on rootstocks 101-14 Mgt, Richter 99 and Richter 110, depending on the potential of the soil (weathered granite) 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. Average age of the vines differ between 9 to 30 years, with an average yield of 7 ton/ha, all of these vines are trellised on a 5-wire hedge system.

**about the harvest:** Grapes were harvested at 24Â° Balling at the end of February and early March.

**in the cellar :** 15 Months - 80% small French oak barrel (of which 50% was new) and 20% in small American oak barrels.

