

Kumkani Viognier 2003

International Wine & Spirit Competition 2004 - Commended

Pale straw with a lime hue. Intense aromas of lime, apricot and wild honey with some creamy, biscuity oak characters. A rich tropical nectarine and lime palate with a long spicy finish.

Blackened swordfish on a leek risotto. Both the spicy richness and the crisp lime flavours will compliment this dish.

variety : Viognier | 100% Viognier

winery :

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 6.16 g/l pH : 3.28 ta : 6.18 g/l

type : White **style :** Semi Sweet **body :** Full **taste :** Fragrant

pack : Bottle

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

in the vineyard : This vineyard location (10 km from the Atlantic Ocean) seems tailor-made for flavourful grapes. The soil is a well-drained sandy loam with weathered granite. The fruit grows in the Helderberg Hills; this Coastal area yields wines with an intensity of flavour and crispness not found in some of the more inland regions. The resulting wines lean in the direction of gooseberry, grassy/herbaceous styles rather than the pear, melon and tropical fruit. A combination of trellised and bush vines are used, aged approximately 15 years, all of which are grown on a high Southern (cooler) slope, facing the Atlantic Ocean. Soils differ from a sandy loam to deeper weathered granite. A choice of rootstocks R99 and 101-14 Mgt are used, depending on the potential of the particular soil-type. The average yields of these vines differ between 5 to 10 tons per hectare. This interaction of vine, site, soil, marine climate and cultivation (terroir) yields complex fruit of outstanding quality.

about the harvest: Sunny and dry weather during the final ripening stage and the grapes were harvested at 23Å° Balling in February.

