

Kumkani VVS 2003

International Wine & Spirit Competition 2004 - Commended

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Pale straw with lime hues. Intense honey, almonds, marmalade and lime aromas. Ripe mango and almond flavours dominate with hints of vanilla and honey and an amazing, long, zesty finish.

Roast garlic and almond risotto.

variety : Viognier | 65% Viognier, 20% Verdello, 15% Sauvignon Blanc

winery :

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.92 g/l pH : 3.3 ta : 6.63 g/l

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

pack : Bottle

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ageing : Can be consumed now or will continue to improve for the next 5 years.

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 23° Balling in February.

