

Kumkani Viognier 2004

Powerful aromas of lime zest, ginger and nectarine. Well supported by a rich complex macadamia and peach palate with a full lime and spice finish.

Suitable for vegetarians but not for vegans. Seared scallops with roasted red peppers in lime juice.

variety : Viognier | 100% Viognier

winery : Kumkani Wines

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : **alc** : 14.8 % vol **rs** : 4.25 g/l **pH** : 3.3 **ta** : 6.78 g/l

type : White

pack : Bottle

Veritas 2005 - Bronze

ageing : This wine is ready to drink now, but will still develop in the next 3 - 5 years.

in the vineyard : Yield: 5-10 tons/ha

Type of climate: Hot, dry summers. Cold, wet winters.

in the cellar : 50% Barrel matured in new French oak for 5 days for added complexity.

Balance was lees matured for 4 months.

