

Kumkani VVS 2004

Best in Class Silver - International Wine and Sprit Competition (IWSC) 2005

Veritas 2005 - Silver

Rich sumptuous aromas of lime marmalade, fresh fig and nectarine with a palate bursting with flavours of nectarine, wild honey and a long crisp limey finish.

Suitable for vegetarians but not for vegans. Enjoy this wine with wild mushroom risotto, foie gras terrine or pork belly roasted in a woodfired oven.

variety : Viognier | Viognier, Verdelho, Sauvignon Blanc

winery : Kumkani Wines

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 4.53 g/l pH : 3.33 ta : 6.95 g/l

type : White

pack : Bottle

Fairbairn Capital Trophy Wine Show 2005 - Silver

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ageing : 5 - 10 years.

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

Type of climate: Dry, hot summers. Cold, wet winters.

about the harvest: Hand harvested in the early part of the day.

in the cellar : Basket pressed straight to barrel - to minimise harsh phenolics - temperature controlled fermentation - 15°C with 20% wild yeast fermentation and the balance selected burgudian strains. Matured on lees in barrel for a further 3 months with no MLF or stirring, then removed to tank so as to minimise the impact of oak flavours and a portion of tank fermented Sauvignon Blanc added back.

