

Kumkani Shiraz 2003

This Shiraz has complex aromas of bright ripe black summer fruit, warm earth and spicy mountain herbs. It has ripe berry, spice and vanilla flavours and a long satisfying finish.

Suitable for vegetarians but not for vegans. Serve at a temperature of 18 degrees Celsius with barbecues and roast meat dishes.

variety : Shiraz | 100% Shiraz

winery : Kumkani Wines

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 2.65 g/l **pH** : 3.59 **ta** : 6.01 g/l

type : Red

pack : Bottle

Fairbairn Capital Trophy Wine Show 2005 - Bronze
International Wine Challenge 2005 - Seal of Approval
Veritas 2005 - Bronze

ageing : This wine is ready to drink now, but will still develop in the next 5 - 10 years.
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in the vineyard : Yield: 9 tons/ha

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

in the cellar : Cold soaked for 3 days prior to fermentation. Fermented cool [20-24Å°C] with selected imported yeast. Malolactic fermentation on skins. 15 Months in 70% French, 30% American 300 l barrels.

