



UNIQUELY SOUTH AFRICAN

Brand	Kumkani Pinotage
Cultivar	Pinotage
Vintage	2006
Region	Coastal
Winemaker	Nicky Versfeld
Vineyard / Yield	7 tons / hectare
Type of climate	Mediterranean
Vinification/oaking details	Fruit fermented on skins for 5 days, cold soaking for 2 days prior to fermentation. Malolactic fermentation took place in selected barrel. Mature for 18 months in 30% 1st fill and 70% 2nd fill French oak barrel. Light egg white fining before bottling.
Winemaker's tasting notes	Medium to full bodied wine, deep, red colour, ripe berry fruit on nose with well balanced, fruit layered palate. Well integrated French oak aromas adding vanilla and spice. Excellent finish
Storage period	Enjoy now or within five years from vintage.
Food pairing suggestions	Serve at room temperature of 18°C and pair with meat dishes.
Alcohol	14.5%
RS	2.22g/l
TA	5.83g/l
pH	3.41



www.kumkani.com

Bife e abobrinhas grelhados. Jantar em 06/02/2014.