



KUMKANI

KING OF SOUTH AFRICAN WINES

UNIQUELY SOUTH AFRICAN

Brand	Kumkani Shiraz
Cultivar	Shiraz
Vintage	2009
Region	Stellenbosch
Winemaker	
Vineyard / Yield	9 tons / hectare
Type of climate	Mediterranean
Vinification/oaking details	Fruit selected from premium blocks in the Stellenbosch region. Harvested at optimum ripeness. Cold soaking for 4 days prior fermentation. Inoculated with selected imported yeast strains, fermented in traditional stainless steel red wine fermenters. Kept on the skins for 5 days post fermentation. Malolactic fermentation in 1st, 2nd and 3rd fill French and American oak barrel. Matured in barrel for 24 months.
Winemaker's tasting notes	Elegant, rich characters, combination of warm spicy aromas with bright, ripe black summer fruit. Medium to full bodied wine, well balanced with excellent wood integration complimenting the primary Shiraz profile and satisfying finish.
Storage period	Enjoy now or within 5 years from vintage.
Food pairing suggestions	Serve at room temperature of 18°C with barbeques and roast meat dishes.
Alcohol	14%
RS	2.75g/t
TA	5.73g/t
pH	3.47



www.kumkani.com

Bife à Milanesa, arroz e salada de tomates. Jantar em 01/03/2014.