




KUMKANI

Brand	Kumkani
Cultivar	Pinotage
Vintage	2005
Region	Coastal
Winemaker	Nicky Versfeld
Vineyard / Yield	7 tons / hectare
Type of climate	Mediterranean
Vinification/oaking details	Aged in 70% second fill and 30% new oak (300-litre barrels) for 14 months, followed by a gentle egg fining and then into the bottle.
Winemaker's tasting notes	This Pinotage has aromas of red and black summer berries and exotic spice. It has focused ripe berry, creamy spice and vanilla flavours, and a long silky finish.
Storage period	This wine can be enjoyed now or within 3-5 years from vintage.
Food pairing suggestions	This wine pairs well with spicy meat dishes, particularly typical South African venison like game and ostrich.
Alcohol	14.5%
RS	2.88g/l
TA	6.12g/l
pH	3.18



PINOTAGE

KING OF SOUTH AFRICAN WINES

Safra 2005. Almoço em 30/03/2018. Confraria La Ribotta. Chácara em Colombo. Provado em 2011 e agora em 2018, mantendo a qualidade.