



KUMKANI

Brand	Kumkani
Cultivar	Shiraz
Vintage	2005
Region	Coastal
Winemaker	Nicky Versfeld
Vineyard / Yield	9 tons / hectare
Type of climate	Mediterranean
Vinification/oaking details	Cold soaked for 4 days prior to fermentation. Fermented cool (22 – 26 °C) with selected imported yeast. 5 day maturation on skins post fermentation. Malolactic fermentation in barrel. 24 months in 70% French and 30% American 300-litre barrels.
Winemaker's tasting notes	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.
Storage period	This wine can be enjoyed now, but will develop in the next 5-10 years.
Food pairing suggestions	Serve at room temperature of 18°C with barbeques and roast meat dishes.
Alcohol	14.5%
RS	3.26g/l
TA	5.96g/l
pH	3.55

KING OF SOUTH AFRICAN WINES



Bife à rolê ao molho pomodoro com arroz branco. Jantar em 16/07/2011.