

Amani Merlot 2003

The wine has a brilliant ruby color. On the palate one will find opulent layers of ripe plums, mulberries and soft mocha and dark chocolate undertones. The tannin structure is firm but supple with long ageing potential.

Best served with roast beef, grilled rib eye, carpaccio, stews, veal piccata, cottage pie, turkey.



variety : Merlot | 90% Merlot, 10% Cabernet Franc

winery : Amani Vineyards - CLOSED

winemaker : Danelle van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.51 ta : 5.72 g/l fso2 : 44.0 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

Swiss International Air Line Awards 2005 - Bronze

John Platter 2005 - 3.5 stars

Veritas 2005 - Silver

in the vineyard : Fernwood soil (deep, fine sands with yellowish subsoil) and, Longlands soil (deep sand overlying more clay-rich material).

about the harvest: Hand picked on 19 and 20 March 2003 at 23,4- 24° Balling from 6 year old vines. Yield is 6 tons/ha. Fruit was stringently sorted on a sorting table prior to crushing.

in the cellar : After destalking and crushing the mash was fermented with a selected, pure yeast culture. The wines were pumped over 3 times a day for 30 minutes during fermentation. The juice was removed from the skins after 8 days, and the skins were pressed. Fermentation temperatures were kept at 20°C. After malolactic fermentation was initiated, the wine was transferred to barrel under gravitation.

The wine spent 12 months in 27% new wood, all French oak.