

## Amani Sauvignon Blanc 2004

The wine has a light straw color with subtle green hues. The aroma reminds of citrus flavors, pear and lemon. On the palate there is good fruit flavors coming through like passion fruit.

**variety** : Sauvignon Blanc | 94 % Sauvignon Blanc, 6% Viognier

**winery** : Amani Vineyards - CLOSED

**winemaker** : Danelle van Rensburg

**wine of origin** : Coastal

**analysis** : **alc** : 12.3 % vol **rs** : 2.0 g/l **pH** : 3.5 **ta** : 5.8 g/l **fso2** : 30 mg/l

**type** : White **style** : Dry **body** : Medium **taste** : Fruity

**pack** : Bottle



**in the vineyard** : Soil type: Clovelly

**about the harvest**: Hand picked on 12 February 2004 at 21° Balling from 20 year old vines. Yield is 7 tons/ha. Fruit was stringently sorted on a sorting table prior to crushing.

**in the cellar** : After destalking and crushing, the mash went through a must cooler directly into the press. The press was filled, drained and pressing was conducted up to 1.8 bar. The juice was fermented with a selected, pure yeast culture called DV10. Later 9% wooded Sauvignon blanc was added which spent 3 months in a small third fill French barrel. Viognier (8%) was also added to enhance the mid palate and fruit flavors.