

Amani Sauvignon Blanc 2005

The wine has a light straw colour with subtle green hues. The aroma has a fresh floral bouquet. The palate is refreshing with some gooseberry and grassy flavours, and a clean mineral and flinty note on the finish.

Seafood Pasta Dishes, Calamari, Crayfish, Vegetarian Dishes and Cold Meats. Wonderful companion with salads and most cheeses and antipasta.

variety : Sauvignon Blanc | 94.7% Sauvignon Blanc, 5.3% Viognier

winery : Amani Vineyards - CLOSED

winemaker : Danelle van Rensburg

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.90 g/l pH : 3.54 ta : 6.80 g/l fso2 : 36 mg/l

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

pack : Bottle **closure :** Cork

Veritas Awards 2005 - Bronze

in the vineyard : Soil type: Clovelly

about the harvest: Hand picked on the 2nd, 9th and 10th of February 2005 at 21 - 22°
Balling.

Yield: 7 tons/ha

Fruit was stringently sorted on a sorting table prior to crushing.

