wine.co.za
easiest way to buy wine

Amani Cabernet Franc / Merlot 2006

This CabFranc/Merlot 2006 shows a lot of spiced orange dark chocolate blended with smoky fried capsicum, licorice and black currant flavors. The palate is full and ripe with elegant tannin structure. The mid palate shows a vanilla sweetness combined with spicy pepper tones and fried capsicum. The wine ends with a citrus lime linger.

Rack of lamb, warthog, filets of beef with demiglace. Sauces with chocolate, mint and dark berry flavours. Duck, goose, and turkey could also be a great accompaniment.



variety : Cabernet Franc | 46% Cabernet Franc, 46% Merlot, 8% Cabernet Sauvignon
winery : Amani Vineyards - CLOSED
winemaker : Camen Stevens
wine of origin : Coastal
analysis : **alc :** 14.47 % vol **rs :** 3.1 g/l **pH :** 3.23 **ta :** 6.8 g/l **va :** 0.06 g/l **so2 :** 95 mg/l **fso2 :** 35 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

in the vineyard :
Origin: Polkadraai Road , Stellenbosch.
Soil Type:Fernwood and Longlands.
Vineyard Info: Hand picked 24 - 24.5°B from 7 year old vines. Yield= 6 tons/ha.

in the cellar : After a stringent berry sorting the berries were transferred to stainless steel tanks. Both varietals were vinified separately. The Cabernet Franc was inoculated and fermented in open stainless steel vessels and the Merlot underwent a natural ferment. BOth wines were aerated 3-4 times a day for color and flavor extraction. The wine underwent spontaneous fermentation in barrel.

Maturation: The wines spent 12 months 28% new French oak.