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Amani Pendana Shiraz 2006

The Pendana Shiraz 2006 has a deep rich ripe plum colour. The wines nose speaks of sweet vanilla fused with pepper spice, plums, tobacco and licorice. The palate is crisp on entry yet a smooth tannin structure with tobacco, pepper and prune fruit. The wine shows good integration between fruit and oak on the palate and ends with a spicy lingering.

Slow cooked lamb shank spring roll scented with nutmeg and served with cranberry dip. Oven Roasted flank of beef marinated with vanilla, juniper berries and black pepper. Duck breast served in a savory crepe with berry chutney.

variety : Shiraz | 87.5% Shiraz, 7.42% Merlot, 2.97% Cabernet Franc, 2.08% Viognier
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 14.38 % vol **rs :** 3.2 g/l **pH :** 3.49 **ta :** 6.4 g/l **va :** 0.66 g/l **so2 :** 88 mg/l **fso2 :** 33 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Cork

2009 Wine Spectator - 89 points



in the vineyard :
Soil type: Fernwood and Longlands
Vineyard info: Hand picked 25 - 25.5°B from 5 year old vines.
Yield = 6 tons/ha.
First selection of the fruit is made in the vineyard.

in the cellar : After a stringent berry sorting the berries was transferred to stainless steel tanks. The pomace was inoculated with specially chosen yeast cultures to express the intrinsic grape qualities. The fermenting mass was pumped over 3-4times a day to incorporate oxygen to rid the ferment of any reductive flavors. The free run was settled and transferred to barrel where 50% was inoculated with malolatic bacteria and the balance underwent spontaneous secondary fermentation.

Wine was matured for 12 months in oak barrels, 10% was new oak of which 5% is American oak.