

## Amani Jordan Myers (not available for tasting) 2006

The Jordan Myers Shiraz-Cabernet Sauvignon has a clear menthol element on the nose mixed with mocha, white pepper, toffee and licoric. The entrance on the palate is elegant yet concentrated with a fine tannin structure. The menthol aromas and white pepper follow through onto the palate and linger with a mixture of licorice and coffee. The wine's acid, alcohol and fruit is well balanced with the oak use. There is a lingering lime finish on the mid and back palate.

**variety** : Shiraz | 60% Shiraz, 40% Cabernet Sauvignon

**winery** : Amani Vineyards - CLOSED

**winemaker** : Carmen Stevens

**wine of origin** : Stellenbosch

**analysis** : **alc** : 15.00 % vol **rs** : 3.3 g/l **pH** : 3.49 **ta** : 6.8 g/l **va** : 0.63 g/l **so2** : 77 mg/l **fso2** : 20 mg/l

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

**pack** : Bottle **closure** : Cork

4 Stars - John Platter 2011

2009 Decanter World Wine Awards - Bronze Medal

### in the vineyard :

Origin: Polkadraai Road, Stellenbosch.

Soil Type: Fernwood and Longlands.

Vineyard Info: Hand picked 25-26°B from 6 and 10 year-old vines. Yield = 6 tons/ha.

First selection of the fruit was made in the vineyard

### in the cellar :

After the stringent berry selection, the Shiraz was cold soaked for 5 days at 15°C and inoculated with a special Shiraz yeast culture and aerated up to 3 times a day. The wine was given a rack and return each day for the first 5 days of fermentation. 5% of the Shiraz was transferred to barrel at 5°B and the balance of the free run wine transferred to barrel at the end of ferment. The Cabernet Sauvignon was fermented in an open stainless steel fermentor at 25 - 25.5°C and pumped over according to daily tasting to optimum tannin and flavor extraction. All wines were inoculated with special chosen Malolactic bacteria for secondary fermentation in barrel.

Maturation: The wines were matured for 18 months in French barrels of which 48% was new French oak.

