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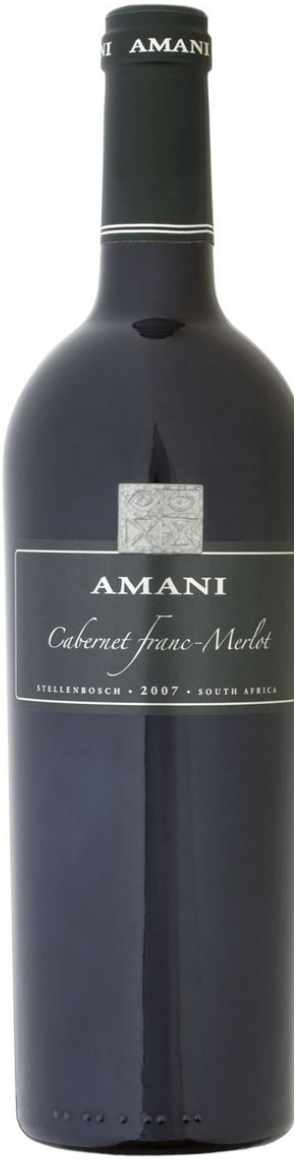
Amani Cabernet Franc / Merlot 2007

This Cab Franc/Merlot 2007 has a soft spicy cinnamon appeal that flows over into orange peel covered with dark chocolate and black berry fruit. The Palate entrance shows smooth ripe tannins followed by black berries, licorice and ripe cherries. There is a good balance between ripe cherry fruit on the palate together with alcohol and a fresh acid. The Amani Cab Franc/Merlot has a good concentration on both the mid and after palate with well managed oak influence.

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. Rare roast Ostrich topped with chocolate chili souace and orange peel confit.



variety : Cabernet Franc | 36.5% Cabernet Franc, 36.5% Merlot, 12% Malbec, 12% Petit Verdot, 6% Cabernet Sauvignon

winery : Amani Vineyards - CLOSED

winemaker : Camen Stevens

wine of origin : Coastal

analysis : **alc :** 14.5 % vol **rs :** 3.2 g/l **pH :** 3.40 **ta :** 6.0 g/l **va :** 0.48 g/l **so2 :** 72 mg/l **fso2 :** 20 mg/l

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

pack : Bottle **closure :** Cork

2009 Decanter World Wine Awards - Gold Medal
4 1/2 Stars John Platter 2011

in the vineyard :
Origin: Polkadraai Road , Stellenbosch.
Soil Type:Fernwood and Longlands.
Vineyard Info: Hand picked 23.6 - 25.5°B from 7-11 year old vines. Yield= 6-8 tons/ha.

in the cellar : The varietals were all vinified in seperate vessels with Cab Franc and Cab Sauv showing best fruit expression if fermented in open stainless steel tanks. The Cab Franc and one portion of the Merlot were inoculated with a pre-chosen yeast culture whole the balance of the wines underwent spontaneous fermentation. Both the Cab Franc and Merlot wines were aerated 3-4 times in a day for color, tannin and flavor extraction, and to rid the ferment of any reductive components. After settling, the free run was transferred to barrel where the Cab Franc, Malbec, Petit Verdot and Cab Sauv underwent spontaneous secondary fermentation and the Merlot was inoculated with Malolactic bacteria. The wines matured in barrel for 12 months after which the wines were blended together and transferred to barrel for a period of four months prior to bottling.

Maturation: The wines were matured for 16 months in French oak of which 35% were new French oak.