

## Amani Forest Myers Shiraz 2005

The Shiraz 2005 shows lots of pepper spiciness, with tobacco, leather and full ripe blackberry flavours. The palate is smooth and fleshy with ripe tannins. The wine has great concentration and is well balanced. The back palate shows a fusion of tobacco and black current flavours.

Beef wellington comes to mind with this wine! This full bodied shiraz will go well with veal marsala (not too sweet on the marsala), steak (preferably fillet) au poivre, rack of lamb, veal shank, or lasagna.

**variety :** Shiraz | 86.3% Shiraz, 8.2% Cabernet Sauvignon, 5.4% Viongier

**winery :** Amani Vineyards - CLOSED

**winemaker :** Carmen Stevens

**wine of origin :** Stellenbosch

**analysis :** alc : 14.56 % vol    rs : 3.3 g/l    pH : 3.25    ta : 6.7 g/l    va : 0.58 g/l    so2 :  
101 mg/l    fso2 : 32 mg/l

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

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

### in the vineyard :

Origin: Polkadraai Road , Stellenbosch.

Variety: 86.3% Shiraz, 8.2% Cabernet Sauvignon, 5.4% Viongier

Soil Type: Fernwood and Longlands.

Vineyard Info: Hand picked 24-25 °B from 5 year old vines. Yield 3 = 3 tons/ha.

Fruit was stringently sorted.

### in the cellar :

After destalking and crushing the mash was fermented with a chosen pure yeast culture. The wines were pumped over every 3 hours for 20 minutes during fermentation. The juice was removed from the skins after 9 days, and the skins were pressed. Fermentation temperatures were kept at 28°C. After malolactic fermentation was initiated, the wine was transferred to barrel under gravitation.

Maturation: The wine spent 13 months in French Oak

