

Amani i am 1 2006

The i am One 2006 shows a deep red dark cherry colour. Nose: Wine starts of with a menthol note mixed with yellow spices, sweet inviting impression on the nose, with mocha, licorice. Palate: The wine shows good balance between acid, tannin and alcohol content. The wine has a limy entrance and the menthol and spice aroma follows through onto the palate. The wine shows good intensity of fruit and a well managed tannin structure that goes over into supple ripe cherry fruit flavours that lingers.

Amani has a very versatile wine that will go well with all beef and game dishes. Wild fowl with berry fruits will be a truly delectable experience. I am 1 is the perfect wine for special occasions and elegant dinners!

variety : Merlot | Merlot 37%, Cabernet Sauvignon 32%, Shiraz 6%, Cabernet Franc 25%

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Stellenbosch

analysis : alc : 14.38 % vol rs : 3.1 g/l pH : 3.22 ta : 6.7 g/l va : 0.63 g/l so2 : 122 mg/l fso2 : 37 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard :

Origin: Polkadraai Road, Stellenbosch.

Soil Type: Fernwood and Longlands.

Vineyard Info: Hand picked at 24.5 and 25°B from 8 year old vines.

Yield = 6 tons/ha.

The first fruit selection occurs in the vineyard.

in the cellar :

The sorting of the grapes starts off with a bunch selection and then a berry selection in the cellar. The wine is a blend of both spontaneous fermentation and a inoculate portion. All four varieties were fermented separately and blended after 12 months barrel maturation. The wines undergo melolatic fermentation in the barrels after the addition of chosen melolatic cultures.

Maturation: The wine spent 12 months in French oak.

