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Amani Sauvignon Blanc 2008

The Amani Sauvignon Blanc 2008 shows lemon zest infused cranberries, ripe Cape gooseberry, apricot and passion fruit aromas. The palate is limey with a full,smooth appeal that flows over into apple fizz sherbet and ripe gooseberry flavors. The wine shows good fruit concentration with a creamy undertone.

Fruit driven dressing drizzled over butter lettuce with spring onions, feta cheese garnished with Kiwi fruit.



variety : Sauvignon Blanc | Sauvignon Blanc Viognier
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 13 % vol **rs :** 2.0 g/l **pH :** 3.34 **ta :** 7.2 g/l **va :** 0.42 g/l **so2 :** 129 mg/l **fso2 :** 36 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

in the vineyard :
Soil type: Clovelly
Vineyard info: Hand picked at 22 - 23°B
Yield = 9 tons/ha.

about the harvest: All grapes are picked before 10h00 and stringently sorted in the vineyard to minimise handling with the second sorting process in the cellar.

in the cellar :
The grapes were sorted in a cool room to help preserve the Sauvignon Blanc flavors. The approach to winemaking is very reductive from start to finish. Chosen wine yeast cultures are used to best express the Sauvignon Blanc characters and a small portion undergoes natural ferment. Fermentation is done at temperatures of 13-15°C. A small % of the wine is then left in barrel for ± 2 months depending on taste profile. The final wine is blend of the tank portion Sauvignon Blanc, 4% natural fermentation, 8% barrel influence Sauvignon Blanc and 1.3% barrel fermented Viognier.