

## Amani Merlot 2006

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The Amani Merlot 05 boasts flavours of sweet vanilla, ripe plums, black cherries and a tone of orange peel. On the the palate the wine shows a silky smooth tannin structure with vanilla, ripe plum and dark chocolate tones. Good balance and concentration of fruit on the palate ends with a lime lingering aftertaste.

This Merlot is absolutely wonderful with grilled/braai meats. It is extremely versatile and the dark fruit flavours work beautifully with the marinades and sauces accompanying most venison dishes. Roast pork tenderloin with a dark cherry or raspberry sauce accompanied by new potatoes and mushrooms will excite the senses.

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**variety :** Merlot | 86.2% Merlot 13.8% Shiraz

**winery :** Amani Vineyards - CLOSED

**winemaker :** Carmen Stevens

**wine of origin :**

**analysis :** alc : 14.2 % vol   rs : 2.2 g/l   pH : 3.36   ta : 6.0 g/l

**type :** Red

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

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**in the vineyard :** Origin: Polkadraai Road , Stellenbosch.

Soil Type: Fernwood and Longlands.

Yield is 6 tons/ha.

**about the harvest:** Hand picked 23.4 - 24° Balling from six year old vine and the fruit stringently sorted.

**in the cellar :** After destalking and crushing the mash was fermented with a chosen pure yeast culture. The wines were pumped over 3 times per day during fermentation. The juice was removed from the skins after 8 days, and pressed. After malolactic fermentation was initiated, the wine was transferred to barrel under gravitation. The wine spent 12 months in 18% new French oak