

Amani i am 1 2007

The i am One 2007 shows a deep cherry red colour. The wine shows a complexity of menthol notes mixed with yellow spice and tobacco, ripe cherry, cassis and a refreshing lime edge. The palate exhibits good balance between a refreshing acid, elegant tannin structure and integrated alcohol content. The wine has a limy mineral entrance mixed with a menthol tobacco and cherry fruit that flows over to liquorice on the after palate. The elegance of the tannins good retention as well as balanced wood adds to the overall impression on the persistent after palate.

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 | 28% Merlot 27% Cabernet Sauvignon 23% Cabernet Franc 14% Malbec, 4% Petit Verdot 4% Shiraz

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Stellenbosch

analysis : alc : 14.00 % vol rs : 2.7 g/l pH : 3.49 ta : 6.2 g/l va : 0.53 g/l so2 : 97 mg/l fso2 : 41 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

Yield = 6 tons/ha.

The first fruit selection occurs in the vineyard.

about the harvest: Hand picked at 24.5 and 25° Balling from 8 year old vines.

in the cellar :

The sorting of the grapes in the cellar starts off with bunch selection followed by single berry sorting. The wine is a blend of both spontaneous fermentation and yeast cultivars were chosen beforehand. All five varietals were fermented separately and blended after 12 months of barrel ageing. Malolactic fermentation is initiated in the barrel with three rackings during the year of ageing.

Maturation: The wine was aged for 12 months in French oak of which 25% was new French oak.

