

## Amani Pendana Shiraz 2007

The Amani Pendana Shiraz 2007 has a deep opaque colouring. The nose shows a combination of savory notes, sweet ripe berry fruits, a touch of salt and pepper mix, ending with a strawberry liquorice charm. A refreshing clean palate entrance flows into a toastiness fused with liquorice and a slight spicy pepper linger on aftertaste. The wine shows good balance of acidity, concentrated fruit, and oak management.

Slow cooked lamb shank spring roll scented with nutmeg and served with cranberry dip Oven Roasted flank of beef marinated with vanilla, juniper berries and black pepper Duck breast served in a savory crepe with berry chutney

**variety :** Shiraz | 96.54% Shiraz 3.46% Cabernet Franc

**winery :** Amani Vineyards - CLOSED

**winemaker :** Carmen Stevens

**wine of origin :** Stellenbosch

**analysis :** alc : 14.65 % vol rs : 2.9 g/l pH : 3.55 ta : 5.7 g/l va : 0.54 g/l so2 : 82 mg/l fso2 : 45 mg/l

**type :** Red **wooded**

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

### **in the vineyard : Soil type**

Fernwood and Longlands

**about the harvest:** Handpicked 25 - 26° Balling from 6 year old vines. First selection of the fruit is made in the vineyard.

### **in the cellar : Vinification**

After a stringent berry sorting, the berries were transferred to stainless steel tanks. The pomace was inoculated with specially chosen yeast cultures to express the intrinsic grape qualities. The fermenting mass was pumped over 3 - 4 times a day to incorporate oxygen to rid the ferment of any reductive flavors. The free run was settled and transferred to barrel where 50% was inoculated with malolactic bacteria and the balance underwent spontaneous secondary fermentation.

Natural cork bottle closures were used to prevent the possibility of reductive characters developing during bottle maturation.

### **Maturation**

Wine was matured for 12 months in oak barrels, 22% was new French oak of which 5% is American oak.

