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Amani Sauvignon Blanc 2009

The Amani Sauvignon Blanc 2009 expresses a flavour profile of winter green melon, white peach and typical dustiness that is associated with cool climate Sauvignon Blanc's. The nose is clean, yet strikingly prominent.

The palate: Crisp, lime clean structured entrance, yet light and delicate.The wine shows good concentration and balance between acid, palate weight and fruit expression. A fruit expression of ripe white peach, fused with lemon peel and a sweet full creaminess on the mid palate, to balance the lemon zest.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 13.00 % vol **rs :** 13 g/l **pH :** 3.27 **ta :** 8.1 g/l **va :** 0.29 g/l **so2 :** 133 mg/l **fso2 :** 45 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

4 Stars John Platter 2011

in the vineyard : Origin: Polkadraaid Road, Stellenbosch
Soil Type: Clovelly.

about the harvest: Hand picked at 22° and 23° Balling. All grapes are picked before 10h00 and stringently sorted in the vineyard to minimise handling with the second sorting process in cellar.

in the cellar : The grapes are then stored in a cool room to help preserve the SBL flavours. The approach to winemaking is very reductive from start to finish. Selected 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 percentage of the wine is then transferred to 2nd fill barrels at 5° and 2° Balling and is left in barrel for ± 2 months depending on taste profile.