

Amani Forest Myers Shiraz 2007

The Forest Myers Shiraz 2007 has a deep dark hue. The first impression is that of canned apricots infused with vanilla pod that flows to spicy black pepper with a salty mineral and liquorices undertone. A clean, fresh entrance on the palate, that speaks of apricots and blackberry fruit that flows into a spicy pepperyness. The wine shows a ripe tannin structure and the alcohol is set off by the limey acid in the mid and back palate. The wine shows medium concentration and ends with sweet berry fruit layers.

variety : Shiraz | 96% Shiraz, 2% Merlot, 2% Viognier

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Stellenbosch

analysis : alc : 14.00 % vol rs : 2.5 g/l pH : 3.32 ta : 6.6 g/l va : 0.48 g/l so2 : 91 mg/l fso2 : 33 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

Prague Wine Trophy 2012 - Prague Regional Champion

3½ - John Platter 2011

Decanter World Wine Awards 2010 - Bronze Medal

in the vineyard : Origin: Polkadraai Road, Stellenbosch.

Soil Type: Fernwood and Longlands.

Vineyard Info: Hand picked 25-25.5°B from 6 year-old vines.

Yield: 6 tons/ha.

in the cellar : After a stringent berry sorting the berries was transferred to stainless steel tanks. The whole berries were inoculated with a pre -selected yeast culture after cold maceration of 4 days. The first days of fermentation, regular pump-over's with rack and returns as needed to incorporate oxygen to minimize the development of reductive aromas. Free run was settled in a stainless steel tank and transferred to 62% new oak, of which 30% was new American oak barrels. 50% of all barrels were inoculated with malolatic bacteria and the balance under went spontaneous secondary ferment. The different components were blended together after 14 months of barrel maturation.

Maturation: The wine was matured for 12 months in 31% new French oak.

