

Amani I am 1 2008

The I am One 2008 shows complex flavor of smokey meats, black pepper, roasted pine kernels and black licorice. The nose is full and welcoming. The palate entrance is fresh with an elegant ripe tannin structure, the wine leaves the palate with a balance of limey freshness fused with smokey pepper notes and a sweet licorice aniseed alcohol influence. The after palate has a sweet fullness, yet leaves the palate refreshed.

variety : Merlot | 33% Merlot, 26% Cabernet Sauvignon, 24% Cabernet Franc, 2% Malbec, 4% Petit Verdot, 11% Shiraz

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.72 ta : 5.7 g/l va : 0.65 g/l so2 : 74 mg/l fso2 : 18 mg/l

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

pack : Bottle **closure :** Cork

4 Stars - John Platter 2011

in the vineyard : Origin: Polkadraai Road, Stellenbosch
Soil Type: Fernwood and Longlands

about the harvest: Hand picked at 24.5 and 25°B from 8 year old vines. Yield = 6 tons/ha. The first fruit selection occurs in the vineyard.

in the cellar : The sorting of the grapes in the cellar starts off with a bunch selection followed by individual berry sorting. The wine is a blend of both spontaneous fermentation and pre-selected yeast cultures.

All six varietals were fermented separately and blended after 12 months of barrel aging. Malolactic fermentation is initiated in barrel with 3 rackings during the year of aging.

Maturation: The wine was aged for 12 months in French oak of which 10% was new French oak.

