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Amani Pendana Shiraz 2008

The Amani Pendana Shiraz 2008; shows very obvious salt and pepper seasoning, ripe raspberries with a sweet vanilla edge introduction. Then goes over into white chocolate flavors. The wine has an elegant tannin structure which enters the palate soft and delicate with a delightful mid-palate and just a touch of smoked oak flavors, to complement the back palate.



variety : Shiraz | 96% Shiraz, 4% Cabernet Franc
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 14.00 % vol **rs :** 2.93 g/l **pH :** 3.66 **ta :** 6 g/l **va :** 0.61 g/l **so2 :** 113 mg/l **fso2 :** 23 mg/l
type : Red **wooded**
pack : Bottle **closure :** Cork

4 Star rating - John Platter South African Wines 2011

in the vineyard : Origin: Polkadraai Hills, Stellenbosch
Soil type: Fernwood and Longlands

about the harvest: Handpicked 25° - 26° Balling from 7 year old vines. First selection of the fruit is made in the vineyard.

in the cellar : After a stringent berry sorting, the berries were transferred to stainless steel tanks. The pomace was inoculated with specially selected 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 malolatic bacteria and the balance underwent spontaneous secondary fermentation.

Maturation: Wine was matured for 12 months in oak barrels, 21% was new French oak.