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Amani Cabernet Franc / Merlot 2008



The Cab Franc/Merlot 2008 exhibits on first nose a delicate complexity of ripe black berries, clean fresh lime and a vanilla spice integration that states the use of ripe sweet fruit. The palate entrance is delicate, yet present with good concentration of ripe black current notes, coupled with graphite, subtle oak notes integrated and a good balance of fruit acid and alcohol.

Rack of lamb, warthog, filets of beef with demiglace. Sauces with chocolate, mint and dark berry flavours. Duck, goose, and turkey could also be a great accompaniment. Rare roast Ostrich topped with chocolate chili souace and orange peel confit.

variety : Cabernet Franc | 46% Cabernet franc, 46% Merlot, 4% Petit Verdot, 4% Malbec
winery : Amani Vineyards - CLOSED
winemaker : Camen Stevens
wine of origin : Coastal
analysis : **alc :** 14 % vol **rs :** 2.9 g/l **pH :** 3.47 **ta :** 6 g/l **va :** 0.69 g/l **so2 :** 94 mg/l **fso2 :** 36 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

Classic Wine Trophy 2012 - Silver Medal
Decanter World Wine Awards 2010 - Bronze Medal
4½ Stars - John Platter 2010

in the vineyard : Origin: Polkadraai Road , Stellenbosch.
Soil Type: Fernwood and Longlands.
Vineyard Info: Hand picked 24 - 25.5°B from, 10 year old vines.
Yield: 6 tons/ha.

in the cellar : After a stringent sorting, the berries were transferred to stainless steel tanks. The varietals were all vinified in separately with the Cabernet Franc and Cabernet Sauvignon portions in open stainless steel tanks. The Cabernet Franc was inoculated with a pre- selected yeast culture, while the Merlot underwent spontaneous fermentation. Both the Cabernet Franc and Merlot wines were aerated 3 - 4 times a day for colour, tannin and flavour extraction. After settling, the fermented free run wine was transferred to barrel, where the Cabernet Franc underwent spontaneous secondary fermentation and the Merlot inoculated with malolactic bacteria.

Maturation: The wines were aged for 18 months in French barrels of which 17% is New French oak.