

## Amani Merlot 2008

The Merlot 2008 displays ripe red fresh cherries with yellow spicy notes, a floral lavender appeal and hints of darkly toasted sweet bread. The palate entrance is that of soft smooth ripe tannins balanced with cherry fruit, lime and a toasty aspect that adds to the complexity of the wines. The wine shows good concentration and a salty linger, typical of Amani wines.

**variety :** Merlot | 89% Merlot, 8% Cabernet Sauvignon, 3% Petit Verdot

**winery :** Amani Vineyards - CLOSED

**winemaker :** Carmen Stevens

**wine of origin :** Coastal

**analysis :** alc : 14.00 % vol rs : 2.3 g/l pH : 3.66 ta : 6 g/l va : 0.61 g/l so2 : 113 mg/l fso2 : 23 mg/l

**type :** Red **style :** Dry **wooded**

**pack :** Bottle **closure :** Cork

4½ Star rating - John Platter South African Wines 2011

**in the vineyard :** **Soil type:** Fernwood and Longlands

**Vineyard info:** Hand picked 24.5 - 25.5° Balling from 9 year old vines.

**Yield:** 7 tons/ha

**in the cellar :** After a stringent berry sorting the berries was transferred to stainless steel tanks. 20% of the fruit was fermented as whole berries to attain a better berry fruit expression. 50% of the final blend under went spontaneous fermentation to add fullness and complexity while the rest of the wines were inoculated with a pre-selected yeast culture which is high in glycerol production again adding to mouth feel. All Merlot barrels were inoculated with specially selected malolactic bacteria.

Maturation: 27% New French oak and the wine spent 12 months in barrel.

