

Amarula

variety : |
winery :
winemaker : .
wine of origin :
analysis :
type : Spirit
pack : Bottle closure : Cork

in the vineyard : On the wide-open plains of Africa grows a tree uncultivated by man. Its scientific name is "Sclerocarya birrea", but it is more commonly known as the marula tree. The tree only grows in one area on the entire planet - the warm, frost-free regions of subequatorial Africa. Herds of elephant travel for days to gorge themselves on the delicious, ripe marula fruit from this mystical tree. It is also from the fruit of this marula tree that Amarula Cream is borne.

Small and oval in shape, the tough outer skin of the marula fruit protects the white fibrous flesh, which has a naturally refreshing taste and contains four times the vitamin C content of an orange. The stone holds two or three nut kernels, which are a rich source of oil and protein. This fruit is the base ingredient from which Amarula Cream is made. Before we can harvest the fruit and its precious contents, we must wait for it to ripen to a rich yellow colour.

about the harvest: Marula fruit is harvested in the wild.

in the cellar : Once the ripe marula fruit have been gathered, the stones are removed and the flesh is separated from the skins before its fermented under conditions similar to winemaking. After fermentation, the marula wine is distilled, first in column stills and then in copper pot stills.

The young spirit is matured in oak casks for two years and then blended with the finest, freshest cream until a smooth consistency is formed. This creaming process is of the highest standard and the result is a rich, soft and stable cream product.

