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Amani Sauvignon Blanc 2011

The Amani Sauvignon Blanc 2011 expresses a flavour profile of ripe white peaches, kiwi fruit and zesty lime. The nose is clean with a full ripe expression and a crisp appeal. The palate entrance shows sweetness followed by an immediate lime crisp feel and a mineral salty aftertaste. The wine has a light, delicate palate weight, medium alcohol (12.5) with just enough acid fused with an edgy tannin linger, a tell tale character of Sauvignon Blanc.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 12.02 % vol **rs :** 2.84 g/l **pH :** 3.4 **ta :** 6.23 g/l **va :** 0.39 g/l **so2 :** 122 mg/l **fso2 :** 36 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Origin: Polkadraai Road, Stellenbosch
Soil Type: Clovelly.

about the harvest: Hand picked at 22° and 22.5° Balling. All grapes are picked before 10h00 and stringently sorted in the vineyard to minimise handling with the second sorting process in cellar.

in the cellar : The grapes are then stored in a cool room to help preserve the SBL flavours. The approach to winemaking is very reductive from start to finish. Selected wine yeast cultures are used to best express the Sauvignon Blanc characters and a small portion undergoes natural ferment. Fermentation is done at temperatures of 13° - 15°C. A small percentage of the wine is then transferred to 2nd fill barrels at 5° and 2° Balling and is left in barrel for ± 2 months depending on taste profile.