

Amani Jordan Myers 2009

The Jordan Myers 2009 have distinctive ripe cherries and black fruit expression fused with lavender on second nose. The palate entrance is full, smooth and fresh. This wine shows very good concentration of ripe fruit and ends with a sweetish appeal. The wine shows very good balance of fruit, alcohol, wood usage and acidity. The ripe tannin structure together with the liquorice element compliments the ripe fruit sweetness on the aftertaste

variety : Shiraz | 52% Merlot, 22% Petit Verdot, 15% Cabernet Sauvignon, 11% Malbec

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin :

analysis : alc : 15.00 % vol rs : 3.1 g/l pH : 3.46 ta : 6.5 g/l va : 0.72 g/l so2 : 70 mg/l fso2 : 18 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

(not available for tasting)

in the vineyard :

Origin: Polkadraai Road, Stellenbosch.

Soil Type: Fernwood and Longlands.

Vineyard Info: Hand picked 25-26°B from 7 and 11 year-old vines. Yield = 6 tons/ha.

First selection of the fruit was made in the vineyard

about the harvest: Hand picked 25- 26°B

in the cellar : The fruit selection in the cellar begins with bunch and then berry sorting. The selected fruit is then left to cold soak at 15°C for 5 days. This is to enhance the berry expression of the fruit. The Merlot is left to undergo spontaneous fermentation and only at 12°B, a pure yeast culture is inoculated - this gives the benefit of both fermentation styles. Fermented at 23 - 25°C and aerated up to 2 times a day, as well as a rack and return each day for the first 5 days of fermentation. The Petit Verdot portion is fermented at 26 - 27°C with a selection yeast culture high in polysaccharides which add to the mouth feel of the wine. Free run of all wines were transferred to barrel at end of ferment and all wines were inoculated with special selected Malolactic bacteria for secondary fermentation in barrel.

