

Amani Merlot 2009

The Merlot 2009 has a sweet ripe black berry expression fused with licorice, spicy oak and lime for freshness. Smooth ripe palate entrance with a ripe tannin structure that follows over into ripe black fruit and spicy oak. The wine shows good balance of fruit concentration, acidity, alcohol and oak usage. The blend shows good length and persistence on the after palate.

variety : Merlot | 86.8% Merlot, 10.5% Cabernet Sauvignon, 1.3% Petit Verdot, 1.3% Malbec

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.44 ta : 6.4 g/l va : 0.71 g/l so2 : 92 mg/l fso2 : 21 mg/l

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

pack : Bottle **closure :** Cork

2012 Veritas Awards - Silver Medal

in the vineyard : Soil type: Fernwood and Longlands

about the harvest: Hand picked 24.5° - 25.5° Balling from 10 year old vines.
Yield: 7 tons/ha

in the cellar : Vinification: After a stringent berry sorting the berries was transferred to stainless steel tanks. 30% 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 for better fruit expression and high in glycerol production, again adding to mouth feel. All Merlot barrels were inoculated with specially selected malolatic bacteria.

Maturation: The wine matured for 12 months in French oak barrels of which 16% was New French oak. After blending the wine was put back in barrel for a further 5 months for better integration of the components.

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