

## Amani Pinotage 2011

The Amani Pinotage 2011 shows a deep crimson red colour. The nose is very complex opening-up to ripe berries, spicy pepper, lime and a salty - mineral aspect which then unfolds into violets. Palate entrance is fresh flowing into a peppery impression with ripe tannins, berries and spearmint on the finish. The wine shows good balance of fruit, oak usage, acid and alcohol. The sweet mid-palate and concentration of fruit lends length to the after taste.



**variety :** Pinotage | 88.9% Pinotage, 5.5% Shiraz, 5.5% Viognier

**winery :** Amani Vineyards - CLOSED

**winemaker :** Carmen Stevens

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 4.0 g/l   pH : 3.42   ta : 6.7 g/l   va : 0.76 g/l   so2 : 85 mg/l   fso2 : 29 mg/l

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

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

**ageing :** After a stringent berry sorting the berries was transferred to stainless steel tanks. 50% of the fruit was fermented as whole berries to attain a berry fruit expression. The different batches was fermented with a selected yeast culture also in aid of pure fruit. The Pinotage was then transferred to French barrels to undergo malolactic fermentation.

**Maturation:** The wine matured for 10 months in French oak barrels of which 16% was New French oak. After blending the wine was put back in barrel for a further 3 months for better integration of the components.

**in the vineyard :** Location : Polkadraai Hills, Stellenbosch.

Origin: Western Cape

Soil type: Clay/ Shale, Fernwood and Longlands

**about the harvest:** Hand picked 24.5 - 25.5°B from 9 year old vines.

Yield: 7 tons/ha