

Amani Sauvignon Blanc 2012

The Amani Sauvignon Blanc 2012 express a flavour profile of ripe yellow peaches, ripe Cape gooseberries and zesty lime. The nose is clean with a full ripe expression and a crisp appeal.

On palate entrance the wine shows fullness of ripe summer fruits followed by an immediate lime crisp feel and a mineral salty aftertaste. The wine has a light, delicate palate weight, medium alcohol 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 : 12.0 % vol rs : 2.5 g/l pH : 3.42 ta : 5.4 g/l va : 0.32 g/l so2 : 136 mg/l fso2 : 43 mg/l

type : White **style** : Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard : rigin: Polkadraai Road, Stellenbosch

Soil Type: Clovelly.

about the harvest: Hand picked at 22° - 23° B. All grapes are picked before 10h00 and stringently sorted in the vineyard to minimise handling with the second sorting process in the cellar.

in the cellar :

The grapes are then stored in a cool room to help preserve the SBL flavours. The final wine is a combination of different winemaking processes. The 1st approach is a reductive winemaking portion, the 2nd an oxidative process, the 3rd a spontaneous ferment portion and the final is a barrel fermented portion. Fermentation is done at temperatures of 13° - 15° C. The final blend is left on the lees for 4 - 6 months before bottling.

