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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.

