

Amani Merlot 2010

The Merlot 2010 shows a sweet, ripe black cherry fruit expression fused with yellow spice, nutmeg and lime for freshness. The Merlot's palate entrance shows a smooth ripe tannin impression followed by fruit concentration and just enough acidity to cut the sweetness of the fruit. The combination of fruit sweetness, acidity and the roundness of the tannins make for a perfect balance of the different components while the oak component adds to the complexity. The blend shows good length and persistence on the after palate.

variety : Merlot | 85.2 % Merlot, 10.4% Cabernet Sauvignon, 4.36% Petit Verdot

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Stellenbosch

analysis : **alc** : 16.0 % vol **rs** : 4.5 g/l **pH** : 3.47 **ta** : 6.3 g/l **va** : 0.70 g/l **so2** : 85 mg/l **fso2** : 30 mg/l

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

pack : Bottle **size** : 750ml **closure** : Cork

in the vineyard : Soil type: Fernwood and Longlands

about the harvest: Hand picked 24.5° - 25.5° B from 11 year old vines.
Yield = 7 tons/ha.

in the cellar : 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 malolactic 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.

