

## Amani Forest Myers Shiraz 2008

The Forest Myers Shiraz 2008 has prominent smoky meat on toast flavours, served with black olives and refreshed with black current fruit opulence. The palate entrance is soft, smooth yet fresh. A Ripe dense tannin structure is beautifully balanced with refreshing black current fruit sweetness. The wine's palate is a concentration of different flavour profiles that lingers off into a sweet elegance.

**variety** : Shiraz | 87.5% Shiraz, 9.5% Mourvedre, 3% Viognier

**winery** : Amani Vineyards - CLOSED

**winemaker** : Carmen Stevens

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol   rs : . g/l   pH : 3.55   ta : 5.5 g/l   va : 0.63 g/l   so2 : 101 mg/l   fso2 : 39 mg/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

**in the vineyard** : 0Origin: Polkadraai Road, Stellenbosch.

Soil Type: Fernwood and Longlands.

**about the harvest**: Hand picked 25° - 25.5° B from 6 year old vines.

Yield: 6 tons/ha.

First selection of the fruit is made in the vineyard.

**in the cellar** : After a stringent berry sorting the fruit was transferred to stainless steel tanks. The whole berries were inoculated with a pre -selected yeast culture after cold maceration of 4 days. During the first days of fermentation, regular rack- and- returns are used to incorporate oxygen into the ferments. Free run wine are settled in a stainless steel tank then transferred to barrel. 50% of all barrels were inoculated with malolatic bacteria and the balance under went spontaneous secondary fermentation. The different components were blended together after 12 months of barrel maturation.

Maturation: This wine was matured for 12 months in French oak, of which 26% is new oak.

