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Amani Cabernet Franc / Merlot 2010

The Cab Franc/ Merlot 2009 show an array of flavours; prominent blueberries, tobacco, graphite, licorice and black fruit. All these add a complexity which is fused with fresh lime. The palate entrance is fresh with very good concentration. The tannin structure is smooth, ripe yet present without being dry. This wine show beautiful balance between black fruit, tobacco, wood usage, alcohol and a fresh acidity. The blend shows good length and persistence on the after palate.



variety : Cabernet Franc | 42% Cabernet Franc, 42% Merlot, 9.2% Cabernet Sauvignon, 7.5% Petit Verdot

winery : Amani Vineyards - CLOSED

winemaker : Camen Stevens

wine of origin : Stellenbosch

analysis : **alc :** 15.82 % vol **rs :** 2.8 g/l **pH :** 3.49 **ta :** 6.2 g/l **va :** 0.66 g/l **so2 :** 88 mg/l **fso2 :** 22 mg/l

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

pack : Bottle **size :** 0 **closure :** Cork

4 Stars John Platter

in the vineyard : Location: Polkadraai Road , Stellenbosch.
Soil Type: Fernwood and Longlands.
Origin: Coastal

about the harvest: Hand picked 24 - 25.5°B from 11 year old vines. Yield = 7 tons/ha. First selection of the fruit is made in the vineyard.

in the cellar : After a stringent sorting, the berries were transferred to stainless steel tanks. The varietals were all vinified in separately with the Cabernet Franc and Cabernet Sauvignon portions in open stainless steel tanks. The Cabernet Franc was inoculated with a pre- selected yeast culture, while the Merlot underwent spontaneous fermentation. Both the Cabernet Franc and Merlot wines were aerated 3 - 4 times a day for colour, tannin and flavour extraction. After settling, the fermented free run wine was transferred to barrel, where the Cabernet Franc underwent spontaneous secondary fermentation and the Merlot inoculated with malolactic bacteria.

The wines were aged for 18 months in French barrels of which 22% is New French oak.