

Amani I am 1 2010

The Amani I am 1 2010, has a beautiful deep ripe cherry colouring. The wine shows a clear fruit driven nose. Showing loads of black fruit, graphite and an inviting toast impression fused with fresh lime and sweet liquorice expression. A good fusion of mineral saltiness and the sweet appeal of a warm climate. A smooth palate entrance, showing a delicate tannin structure. The mid palate has sweet ripe black fruit, balanced with a fresh acidity and a prominent but not dominating oak influence. The wine has a delicate palate weight with good fruit to support the overall blend.

variety : Merlot | 68% Cabernet Sauvignon, 12% Merlot, 8% Cabernet Franc, 6% Shiraz, 4% Petit Verdot, 2% Malbec

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Coastal Region

analysis : alc : 15.58 % vol rs : 4.3 g/l pH : 3.58 ta : 6.1 g/l va : 0.60 g/l so2 : 90 mg/l fso2 : 28 mg/l

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

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

Star John Platter

in the vineyard : 0Origin: Polkadraai Road, Stellenbosch
Soil Type: Fernwood and Longlands

about the harvest: Hand picked at 24.5 and 25° B from 11 year old vines. Yield = 6 tons/ha. The first fruit selection occurs in the vineyard.

in the cellar : The sorting of the grapes in the cellar starts off with a bunch selection followed by individual berry sorting. The wine is a blend of both spontaneous fermentation and pre-selected yeast cultures.

All six varietals were fermented separately and blended after 12 months of barrel aging. Malolactic fermentation is initiated in barrel with 3 rackings during the year of aging.

Maturation: This wine matured for 12 months in French oak barrels of which 13% was new oak. The final blend is a composition of selected barrel in the cellar.

