

Amani Forest Myers Shiraz/ Mourvedré 2009

The Forest Myers Shiraz 2009 has a deep dark cherry hue.

The nose shows a sweet cinnamon fused with vanilla first impression that follows into leather, tobacco and cured meat flavors, ending with a black pepper nuances. The palate entrance shows a sweetish yet fresh impression that also expresses a smoke element and black fruit flavor with dried thyme. The wine has good balance of ripe smooth tannins with alcohol, pure fruit and good acidity that lends length to the after linger.

variety : Shiraz | 63.2% Shiraz, 28% Mourvedré, 8% Cabernet Sauvignon, 0, 8% Viognier

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Stellenbosch

analysis: alc : 15.0 % vol rs : 3.9 g/l pH : 3.46 ta : 5.76 g/l va : 0.66 g/l so2 : 125 mg/l fso2 : 25 mg/l

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

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

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in the vineyard : Origin: Polkadraai Hills, Stellenbosch.
Soil Type: Fernwood and Longlands.

about the harvest: Hand picked 25° - 25.5° B from 7 year old Shiraz vines and 5 year old Mourvedré vines.

Yield = 7 tons/ha.

First selection of the fruit is made in the vineyard.

in the cellar : After a stringent berry sorting the berries were transferred to stainless steel tanks. The whole berries were inoculated with a pre-selected yeast culture after cold maceration of 4 days. The first days of fermentation, regular pump-over's with rack and returns as needed to incorporate oxygen to minimize the development of reductive aromas. Free run was settled in a stainless steel tank and transferred to 62% new oak, of which 30% was new American oak barrels. 50% of all barrels were inoculated with malolactic bacteria and the balance under went spontaneous secondary ferment. The different components were blended together after 14 months of barrel maturation.

Maturation: This wine was matured for 12 months in new French oak.

