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Amani Pendana Shiraz 2010

The Amani Pendana Shiraz 2010; shows a vanilla sweetness on first impression fused with ripe blue berries, graphite and pepper undertones. The second nose shows a leather expression with smoked meats. The palate entrance is smooth, clean and expresses the graphite and pepper of the nose. The Pendana has a ripe elegant tannin structure, soft sweetish mid-palate and ends with some leathery notes. The after palate lingers with a fresh lime finish.



variety : Shiraz | 86.5% Shiraz, 9.5% Cabernet Sauvignon, 4.5%Mourvedre
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 15.00 % vol **rs :** 3.03 g/l **pH :** . **ta :** 5.4 g/l **so2 :** 106 mg/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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

about the harvest: Hand picked 25° - 26° B from 9 year old 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 pomace was inoculated with specially selected yeast cultures to express the intrinsic grape qualities. The fermenting mass was pumped over 3-4 times a day to incorporate oxygen to rid the ferment of any reductive flavors. The free run was settled and transferred to barrel where 60% was inoculated with malolatic bacteria and the balance underwent spontaneous secondary fermentation.

Maturation: Wine was matured for 12 months in oak barrels, 20% was new French oak.