wine.co.za
easiest way to buy wine

# Amani Sauvignon Blanc 2002




The wine has got a clean, brilliant straw colour. The nose reminds of gooseberries, grapefruit, nettle, green peppers and herbaceous flavours. On the palate one experiences a full spectrum of ripe tropical fruit with a well structured grapefruit acid for balance. The finish is long and smooth with discernable peach tones.
Food recommendations: Al Fresco lunches - Norwegian Salmon, pastas, grilled sole, rocket and greens.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc
**winery :** Amani Vineyards - CLOSED
**winemaker :** Danelle van Rensburg
**wine of origin :** Coastal
**analysis :** **alc :** 13.0 % vol **rs :** 1.8 g/l **pH :** 3.05 **fso2 :** 41 mg/l
**type :** White
**pack :** Bottle

Wineland August 2002 - 3 stars
Other vintages:
Wine Spectator (USA) - Voted second best South African Sauvignon Blanc in May 2000
Selection (Germany) - Voted second best South African Sauvignon Blanc in September 2001
Veritas 1997 - Gold medal
SA WINE Trophy Show 2002 - Bronze Medal

**in the vineyard :** Soil type: Clovelly and Fernwood

**about the harvest:** Hand picked on 1 and 5 February 2002 at 21-22.4° Balling from 18 year old vines.
Fruit was stringently sorted on a sorting table prior to crushing.

**in the cellar :** After destalking and crushing, the mash went through a must cooler directly into the press. The press was filled, drained, and pressing was conducted up to 1.8 bar. The juice was fermented with a selected, pure yeast culture called DV10. After fermentation extended lees contact was allowed to enhance secondary flavours.