

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.