

Amani Merlot 2001

The wine has a brilliant deep ruby colour with glowing garnet hues. The nose reminds of rich chocolate mocha and ripe strawberries combined with hints of cherries. On the palate one will find opulent layers of ripe plums, mulberries and soft mocha tones. The tannin structure is firm but supple with long ageing potential.

Prime rib, grilled fillet, roast lamb, osso bucco, hot pot stews and venison.



variety : Merlot | 86% Merlot, 14% Cabernet Franc

winery : Amani Vineyards - CLOSED

winemaker : Danelle van Rensburg

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.0 g/l pH : 3.21 ta : 6.4 g/l fso2 : 24 mg/l

type : Red

pack : Bottle

Swiss International Airline Wine Awards 2003 - Bronze

Platter Wine Guide 2004 - 4 Stars

Michelangelo International Wine Award 2002 - Double Gold

WINE Magazine December 2002 - 3½ Stars

Veritas 2002 - Silver medal

Other Vintages:

WINE Magazine March 2001 - 4 Stars

Wine 500 club tasting winner

Veritas 2001 - Silver medal

SA WINE Trophy Show 2002 - Bronze medal

in the vineyard : Soil type: Fernwood

about the harvest: Hand picked on 5, 9 and 12 March 2001 at 23-24° Balling from 4 year old vines.

Yield = 6 tons/ha.

Fruit was stringently sorted on a sorting table prior to crushing.

in the cellar : After destalking and crushing the mash was fermented with a selected pure yeast culture. The wines were pumped over every 3 hours for 20 minutes during fermentation. The juice was removed from the skins after a week, and the skins were pressed. Fermentation temperatures were kept at 20°C. After malolactic fermentation was complete, a brief settling preceded the transfer of the wines to French oak barrels.

The wine spent 14 months in 30% new wood, all French oak. A light egg white fining was used to finish off the wine.