



Amani Sauvignon Blanc 2014

main variety Sauvignon Blanc

vintage 2014

analysis alc: 13.5 | ph: 3.7 | rs: 4.1

type White

producer Amani Vineyards

style Dry

winemaker Carmen Stevens

taste Fragrant

wine of origin Stellenbosch

body Full

tasting notes

The Amani Sauvignon Blanc 2014 express a flavour profile of ripe yellow peaches, ripe Cape gooseberries and zesty lime. The nose is clean with a full ripe expression and a crisp appeal. On palate entrance the wine shows fullness of ripe summer fruits followed by an immediate lime crisp feel and a mineral salty aftertaste. The wine has a light, delicate palate weight, medium alcohol with just enough acid, fused with an edgy "tannin" linger, a tell tale character of Sauvignon Blanc.

blend information

100% Sauvignon Blanc

in the vineyard

Origin: Polkadraai Road, Stellenbosch

Soil Type: Clovelly.

about the harvest

Hand picked at 22° - 23° B. All grapes are picked before 10h00 and stringently sorted in the vineyard to minimise handling with the second sorting process in the cellar.

in the cellar

The grapes are then stored in a cool room to help preserve the SBL flavours. The final wine is a combination of different winemaking processes. The 1st approach is a reductive winemaking portion, the 2nd an oxidative process, the 3rd a spontaneous ferment portion and the final is a barrel fermented portion. Fermentation is done at temperatures of 13° - 15° C. The final blend is left on the lees for 4 - 6 months before bottling.