



## 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.