



Amani Forest Myers Shiraz 2006

main variety	Shiraz	vintage	2006
analysis	alc: 15.19 ph: 3.32 rs: 2.5 ta: 6.6 va: 0.48 ts02: 91 fs02: 33		
type	Red	producer	Amani Vineyards
style	Dry	winemaker	Carmen Stevens
taste	Fruity	wine of origin	Stellenbosch
body	Medium		

tasting notes

The Forest Myers Shiraz 2006 has a deep, dark hue. The first impressions is that of canned apricots infused with vanilla pod. Flavors then flow to spicy black pepper with a salty mineral and licorice undertone. The wine shows a ripe tannin structure and the alcohol is set off by the limey acid in the mid and back palate. There is medium concentration and the finish speaks of sweet berry layers.

blend information

86% Shiraz, 7% Cabernet Sauvignon, 7% Viognier

in the vineyard

Origin: Polkadraai Road, Stellenbosch.

Soil Type: Fernwood and Longlands.

Vineyard Info: Hand picked 25-25.5°B from 5 year-old vines.

Yield = 7 tons/ha.

in the cellar

After rigorous berry sorting, the berries was transferred to stainless steel tanks. The whole berries were inoculated with a pre-chosen yeast culture after cold maceration of 4 days. The first days of fermentation saw regular pump-overs with rack and returns as needed to incorporate oxygen as to minimize the development of reductive aromas. Free run was settled in a stainless steel tank and transferred to 62% new oak-of which 30% was new American oak-barrels. 50% of all barrels were inoculated with malolactic bacteria and the balance underwent spontaneous secondary fermentation. The different components were blended together after 14 months of barrel maturation.

Maturation: The wine was matured for 14 months