



Amani Pendana Shiraz 2010

main variety Shiraz	vintage 2010
analysis alc: 15.00 rs: 3.03 ta: 5.4 ts02: 106	
type Red	producer Amani Vineyards winemaker Carmen Stevens wine of origin Stellenbosch

tasting notes
The Amani Pendana Shiraz 2010; shows a vanilla sweetness on first impression fused with ripe blue berries, graphite and pepper undertones. The second nose shows a leather expression with smoked meats. The palate entrance is smooth, clean and expresses the graphite and pepper of the nose. The Pendana has a ripe elegant tannin structure, soft sweetish mid-palate and ends with some leathery notes. The after palate lingers with a fresh lime finish.

blend information
86.5% Shiraz, 9.5% Cabernet Sauvignon, 4.5% Mouvedre

in the vineyard
Origin: Polkadraai Hills, Stellenbosch
Soil type: Fernwood and Longlands

about the harvest
Hand picked 25° - 26° B from 9 year old vines.
Yield: 7 tons/ha.
First selection of the fruit is made in the vineyard.

in the cellar
After a stringent berry sorting, the berries were transferred to stainless steel tanks. The pomace was inoculated with specially selected yeast cultures to express the intrinsic grape qualities. The fermenting mass was pumped over 3-4 times a day to incorporate oxygen to rid the ferment of any reductive flavors. The free run was settled and transferred to barrel where 60% was inoculated with malolactic bacteria and the balance underwent spontaneous secondary fermentation.

Maturation: Wine was matured for 12 months in oak barrels, 20% was new French oak.