



SEPTEMBER 2009

NEWSLETTER

### SPRING IS IN THE AIR

#### CELEBRATION OF LIFE AND NEW BEGINNINGS

Spring is a time of new beginnings and adventures. Therefore we are introducing our 1st time ever Rosé, called Poppy Blush!

Join us for a free tasting of Poppy Blush during the month of September and become acquainted with the new member in our family.

#### We are open:

**Monday-Thursday 9:30am-4:30pm**

**Fridays 9:30am- 6pm**

**Saturdays 10:30am - 4pm**

**Sundays 11:00am - 4pm**

### FROM THE TASTING ROOM

#### WINE OF THE MONTH



#### Poppy Blush - Amani's new summer's drink

As the name indicates, this Rosé has a beautiful striking red blush colour. An inviting ripe red berry nose and an easy no fuss palate that is fresh and crispy, layered with red berries and lime fruit and just enough fizz to keep the palate refreshed after each sip.

## FAMILY NEWS - CARMEN STEVENS- AMANI WINE MAKER

### ITEMBA, 15 YEARS OF DEMOCROCY

**CARMEN THE COVER GIRL OF ITEMBA**  
(ITEMBA IS ZULU FOR HOPE)



The wine sector is one of South Africa's most important and, without doubt, the most successful of all our agricultural industries.

In the 15 years since the advent of democracy, a fresh new energy has revitalized the South African wine industry. It has its roots in the 17th century and currently celebrating 350 years of winemaking. The wine industry has changed drastically as our winemakers and viticulturists have tapped into global practices and reached to catch up with advances in the rest of the wine world. South Africa is today a leader in production integrity, embracing strict guidelines for sustainable farming, and the responsibility of protecting our environment and conserving our unique biodiversity.

The structure of the wine industry has also changed. Black business consortia are investing in vineyards and wineries, people of colour are becoming winemakers and role players in the various sectors of the industry, and workers' trusts are seeing previously disadvantaged South Africans owning shares in the wine farms they've toiled on for generations.

Remarkable achievements and encouraging results have set the pace. While there is still a lot of work to be done, take a journey through the winelands and you'll see real change taking place at a grass roots level and some shining stars leading the way in empowerment, transformation and upliftment.

The book aims to document some of what has been achieved in the past 15 years. To view the book on-line, go to [www.blackvintners.co.za](http://www.blackvintners.co.za).

### WOMAN'S WINEMAKER AWARD

Six dynamic winemakers are through to the final round of this year's Landbouweekblad Woman Winemaker of the Year Award. South Africa's only competition for woman winemakers, now in its sixth year, are sponsored by leading South African agricultural magazine, Landbouweekblad.

This year's competition saw 64 entries from 28 winemakers across the country. According to Lorraine Immelman-Steyn, organiser of this competition, the growing entries show that women are now firmly settled into and impressing in the wine industry. "Not only in South Africa, but also in other parts of the wine world there are an increasing number of women entering the wine industry. Across the world there is a growing awareness of woman winemakers, even through similar international competitions".

Our 2009 finalists have been announced, selected on the basis of the wines entered into this year's competition.

**After a blind tasting of 64 wines, entered by 28 entrants, our six finalists are:**

1. Carmen Stevens, Amani Vineyards
2. Corrien Geleijnse, Swartland Winery
3. Danelle van Rensburg, Van Loveren Vineyards
4. Ntsiki Biyela, Stellakaya Wines
5. Corlea Fourie, Bosman Family Vineyards
6. Nomonde Kubheka, KWV



## FROM THE CELLAR

At the moment we are getting our rosé ready for bottling. We've cold stabilized the rosé. It is essential that we ensure that our wines are both protein and cold stabilized. This is to ensure that no glass-like crystals develop in the bottle that might cause concern for you, our loyal customer.

White wines: We make the necessary adjustments on each barrel, keep the barrel completely topped (100% full) and every 2 weeks we rotate the barrel 360 degrees. With this process we eliminate barrel stirring (Battonage) but insure maximum lees contact. This provides the necessary protection and benefit of lees contact.

Further, we are giving our chardonnay barrels their first racking. It is the process where you take the wine off the heavy lees, the barrel is cleaned and filled again with the same wine as well as adding back some of the light lees. We discard the heavy lees when cleaning the barrels. The function of the light lees is to keep the wine fresh and free from sulphur like odors. Heavy lees forms compact layers at the bottom of the barrel and can cause off odors because no air comes in contact with this substance.

Red wines: At the moment we analyze each barrel to see if malolactic fermentation is 100% completed. Malolactic fermentation is a process where tart-tasting malic acid, naturally present in grape must, is converted to softer-tasting lactic acid. When that is achieved we rack each barrel from the lees, rinse the barrel and put the same wine back into the same barrel. This process is done barrel by barrel to follow individual development and to see what each barrel cooper is adding to our grapes/wine.

Each barrel is tasted to establish the state of the wine and to ensure that the wine is still in a "healthy" state.

## WINE EDUCATION

I mentioned earlier that one of the processes of preparing for the bottling of the rosé, the wine needs to be cold stabilized.

The purpose behind cold stabilization is to remove all tartrate crystals from wine during its fermentation stage. Tartrate Crystals are also called "wine diamonds". They are a natural product of the wine, when the wine gets too cold. It is in essence cream of tartar, forming because of the temperature change.

### How is Cold Stabilization done?

Since the tartaric acid and potassium are natural components of grapes, they cannot really be removed. To make sure crystals don't form in the consumer's home, therefore, the winemaker forces all crystals to form at the winery. After the fermentation is complete, that vessel is plunged to near-freezing for 3 to 4 days to force the crystals to form. The wine is then filtered to remove the crystals.



Cold Stabilization is normally only done to white and blush wines. Crystals only form when a wine gets very cold, since red wines are served at a relatively warm temperature. They should never reach that cooler, crystal-forming temperature.

[wineintro.com](http://wineintro.com)

## BORDEAUX BLENDS-PUBLIC TASTING

Wine Magazine hosted 2 public Bordeaux tastings of the top 10 Bordeaux wines of the year. One at Mount Nelson Hotel-Cape Town and one in Crowne Plaza hotel in Johannesburg.

We were honoured that our Amani I am 1 2007 was in this group. Miles Mossop presented the tasting and it was a great evening.

Amani I am 1 2007 received 4 stars from Wine Magazine. Their definition of a 4 Star wine is: Excellent, wine of distinction.

Come and join us in the tasting room to taste this outstanding wine!!



## COMPETITION

*Congratulations to **Jacques Cedras** for winning the Woman's day competition. I hope you enjoy the dinner for 2!!*

Win a free wine tasting for 3 people and a bottle of wine by answering 3 correct questions.

### Question 3:

Why is cold stabilization normally only done to white and blush wines? (Hint, read the wine education).

Question 1 was in the July edition.

Question 2 was in the August edition.

If you haven't received it, just email me and I will send the question to you.

Once you have all 3 answers email it to [corne@amani.co.za](mailto:corne@amani.co.za).

**You can buy our wine now from the comfort of your house, and enjoy a true  
AMANI experience. You only need to click [HERE](#).**



**AMANI**

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