



NOVEMBER 2009

NEWSLETTER

SUMMER TIME IS CELEBRATION TIME



AMANI
...a place of peace

LADIES LADIES LADIES DAY ! CELEBRATION AT AMANI!

"Sherehe" Swahili for celebration

Saturday November 28th 10am- 4 pm will be dedicated to the ladies !

Bring a friend and pamper yourself. Revel in the essence of Amani wine , indulge yourself with new sexy lingerie, explore new skin care products and treatment options while delighting your perceptions with the works of local artist Sally Mellish. What a day!



STORM IN A-G CUP
Storm in a G Cup

Amani Vineyards ,Stellenbosch
www.amani.co.za
contact us 881-3930



Celtic Manor & Spa
LUXURY ACCOMMODATION
☆☆☆☆







Bask in the sun!
Bring a picnic!

JOIN US EVERY WEEKEND FOR PICNIC ON THE LAWN!

Bring your own picnic basket, buy a bottle of Amani and celebrate life and good company.

We are open:

Saturdays/Sunday 11h00am – 16h00

AMANI AWARDS

INVESTEC WINEMAKERS CHOICE



Amani Chardonnay 2006

Received a Diamond Award at the Winemakers Choice Awards.

SOUTH AFRICAN AIRWAYS BUSINESS CLASS



We are excited to share that our **Chardonnay 2008 and Pendana Shiraz 2007** is chosen for SAA business class.

WE RECEIVED INTERNATIONAL RECOGNITION!

We believe we are only stewards of this marvelous land. Amani has not only been concerned with making excellent wines, but also the effects of wine production on the environment. It is really about having good practices in wine making so that we do not destroy the environment.

In South Africa we have IPW (INTEGRATED PRODUCTION OF WINE). IPW consists of a set of guidelines specifying good agricultural practices related to grape production (farm component), as well as a set of guidelines specifying good manufacturing practices related to wine production (winery component) and packaging activities (bottling activities). The Australian wine industry decided to adopt IPW's high principles so that they can also implement it.



Amani is so passionate about taking care of the environment, that instead of being audited every 3 years, we are paying to be audited every year.

We've obtained 75% in our audit for the last 2 years. Therefore we have met the requirement to be recognized by ENVIRO WINES for environmentally sustainable production. We have become a leader on this front in our competitive global market.

Amani is 1 of 8 farms that has been granted the right to use the Environ label on our 2008 wines. And so far only the 2nd farm for our 2009 wines.

For more information on enviro wines go to www.envirowines.com.

ADVENTURES

Rusty & Lynde Myers - Owners

They are off to **Denmark, Germany** and **China**. The purpose of their trip is:

- Meeting up with our German distributor in Regensburg-Berts Wine Express.
- Visiting some stores and restaurants in Munich who sell Amani wines.
- Going to Holte Vinlager's Wine Festival:
Approximately 30 wine makers/owners will be touring Denmark to visit 4 wine shows in 3 days.
- Then they are off to China to meet our client-Jointek.
They have staff in Hong Kong, Guangzhou, Shanghai and Beijing.

In only 4 days they will visit these Cities. It is going to be a very busy trip, but we know they will make good connections, strengthen relationships and hopefully even get time to go and see the Great Wall of China.

Carmen Stevens- Wine Maker

Carmen has been invited by *Clarence Johnson, the Executive Mayor of the Cape Winelands District Municipality* in South Africa to go to Bordeaux for the

Capitals Global Network Annual General Meeting.

This is a network of eight major global cities in both the northern and southern hemispheres, which share a key economic and cultural asset: each is an internationally renowned wine region. It is the only such network to encompass the so-called 'Old' and 'New' worlds of wine, and exists to **encourage travel, education and business exchange** between the wine tourism centers

of Bordeaux, France; Cape Town, South Africa; Florence, Italy; Mainz, Germany; Mendoza, Argentina; Porto, Portugal; Bilbao-Rioja, Spain; and San Francisco-Napa Valley, USA.

We are very excited that she has this opportunity to taste the best of the best.

FROM THE CELLAR

We are getting our 2008 red blends ready for bottling!

There are a few steps leading up to bottling:

- *Fining/Clarifying*
- *Filtration*
- *Adjustment of sulphur dioxide levels*
- *Bottling*
- *Closures*

We are at the Fining and Clarifying stage.

What is Fining?

A fining product is a medium that you add to a wine to alter: clarity, color, bouquet and/or flavor. It does so by causing certain elements in the wine to collect together and fall-out as a settling.

Fining products can be added to a wine for the purpose of clarification, but there is so much more than just to clarify. Here is a list of possible reasons why a fining product might be added to a wine:

- *To reduce harsh or bitter flavors.*
- *To help reduce unwanted aromas.*
- *To strip out browning pigmentation caused by oxidation.*
- *To increase the wine's general stability.*
- *To help along the fall-out of yeast cells after fermentation.*
- *To drop out permanently suspended particles.*
- *To add luster or polish to a wine's appearance.*

All of the above are effects that certain fining products can have on a wine. Some products may affect a particular wine in just one way while other products may have several different types of effects on a given wine.

VINEYARDS

What is suckering and why is it important?

Spring is in the air and finally after a grey, wet winter there is new life showing in the vineyards.

Right from the beginning it is time to focus on the final product- excellent berries, bursting with flavor.

Therefore suckering is such an important part to the final product.

We want to focus the vine's energy into producing shoots on canes that grew last year-as those positions will be the most fruitful. Shoots that grow from the trunk or down by the base of the vine are called basal shoots, or more commonly, suckers.

Suckers 'suck' the vigor from a vine by using nutrients to feed these (usually) fruitless shoots.



Focusing the vine's resources to the desired location (fruitful shoots on last year's growth) helps each vine to grow in a consistent fashion-leading to fruit that is equally ripe from cluster to cluster, vine to vine, and vineyard block to vineyard block.

Suckering is the process of taking the shoots off the trunk or base that you don't want because they just over crowd, shade and don't provide anything for the vine. By removing them the vine can direct all its growth to the shoots and the fruit that we do want. A good time to remove them is right before bloom.

MEET AMANI AND KAMILI

Amani is the Swahili word for Peace

And Kamili (Whole, perfect and complete in Swahili) is our Chardonnay-Viognier

But there is more to those names than simply wine and wine estates.

Read this heart warming story of a family that is very special to us.



Gabriel was born in Italy, when he was 6 they moved to California and the past 7 years he's been in Mozambique. There he met his wife- Felicidade, which means happiness in Portuguese.

For their 1st born they chose the name Amani, because he was born on October 4th in 2006, the date is Mozambique's national Peace day. Born to an Italian/American father and Mozambican mother, there were many languages to choose from. In searching for a name that signified peace (which was not Pace - Italian, Paz - Portuguese, or Kurhula - Shangana), the name Amani popped out as a beautiful name for their son.

They stumbled upon Amani Vineyards a few months after his birth during a business trip to the Cape, in a late afternoon attempt to visit the wine lands. They couldn't believe it when they found us on the list of vineyards in Stellenbosch. This led him and his wife to only serve Amani wine at their wedding on August 11th, 2007. (Merlot and Chardonnay, with I am One for the main table) .

With their second child's birth, a girl, they decided to keep within the Swahili vein of names and called her Kamili, they chose the name because her birth completed their family, and therefore she was perfect.

He visited Amani in February during an MBA module at UCT: He met Carmen tasting the white wine which we needed a name suggestion for. He immediately suggested Kamili, because it is unfair that Amani should have a wine with his name and Kamili should not!

We received a couple of other names, but we simply loved the name Kamili, because the blend between the Chardonnay and Viognier was perfect.

The name fitted the character of the wine, a delicious unique blend which perfectly graces the pallet.

A few months later Gabriel came to Amani again. We served him a glass of wine, and when he asked what it was, we turned the bottle around and showed him the label - Kamili- Whole, perfect and complete.

WINE OF THE MONTH

Amani Sauvignon Blanc 2008

The Sauvignon Blanc shows lemon zest infused cranberries ripe Cape gooseberry apricots and passion fruit aromas. The palate is limey with a full smooth appeal that flows over into apple fizz sherbet and ripe gooseberry flavors. The wine shows good fruit concentration with a creamy undertone.

The wine is very crisp and refreshing, perfect for that hot summer's day next to the pool. Ideal to celebrate summer and celebrate life!



COMPETITION

*Congratulations to **Thea Weyers** for winning the Newsletter competition. I hope you enjoy your bottle of wine!*

Win a free wine tasting for 3 people and a bottle of wine by answering 2 correct questions.

Question 1:

What is the blend of our Kamili wine?

Read the next edition to find question 2!

Once you have both answers email them to: corne@amani.co.za.



AMANI

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