

AMANI WINES

STELLENBOSCH . WESTERN CAPE . SOUTH AFRICA



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THE SUMMARY

Amani Vineyards is located on the southern slope of Kanonkop, the tallest of the hills to the west of Stellenbosch. Breathtaking views of Table Mountain, the Cape Point, False Bay and the mountains to the east and north provide a panorama that is awe inspiring. **Amani meaning "Peace" in Swahili** – is exactly that, the best of what life can be: Peaceful, Loving, Pure and Balanced.

AREA:

Take the R44 towards Stellenbosch. Turn left onto the Annandale road. When at a T-junction turn left for about 2 km and then right onto the Vlaeberg road. When at the M12 Polkadraai road turn left. Amani Vineyards is on top of the hill on the left hand side. GPS Codes: (S): -33.965207 | (E): 18.733614

MUNICIPAL INFORMATION:

Situated in the Stellenbosch Municipality, Cape Winelands District Municipality, Western Cape
Zoning: Agricultural



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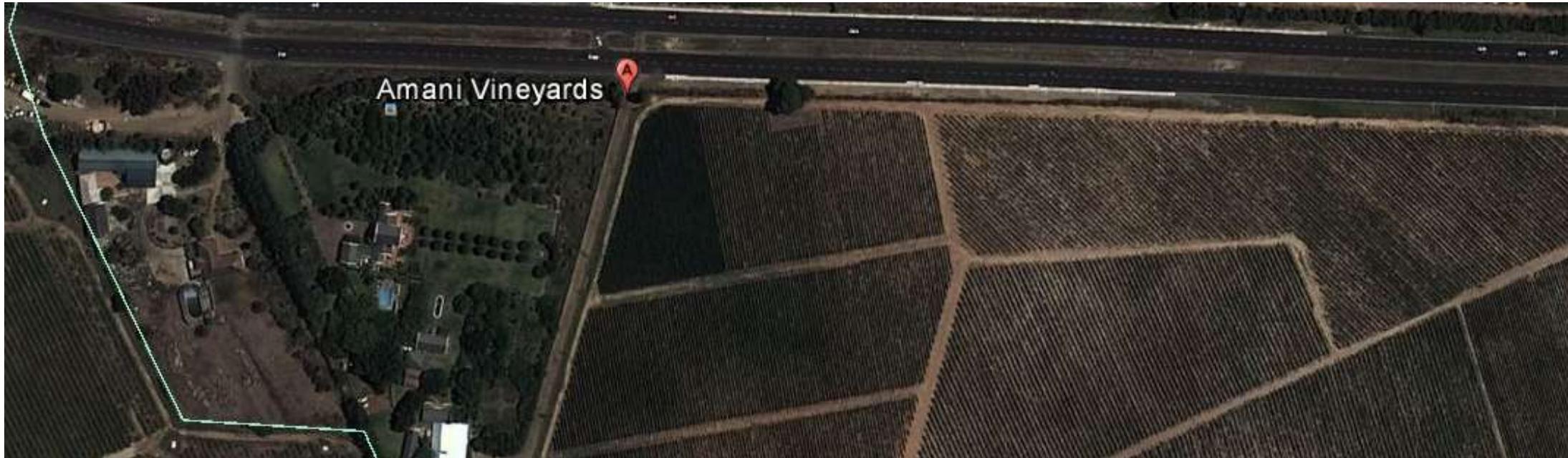
LOCALITY

Stellenbosch holds the honor of being the most well-known town in South Africa. History, culture, natural beauty, sport, education and wine has made the name **"Stellenbosch"** resonate around the globe as one of **South Africa's premier tourist, wine, business and education attractions**.

The recorded history of Stellenbosch dates back to 1679 when this name was given to a small island on the Eerste River by Simon van der Stel, the then governor of the Cape. It can, however, be assumed that prior to its official naming, the Stellenbosch surrounds were home to various indigenous communities.

After its discovery, Stellenbosch was quickly identified as an area in which to settle, with great potential for agriculture. The surrounding areas proved rich in soil and correct climate for producing vegetables to sustain the ships passing by the Cape of Good Hope en route to the other Dutch colonies in the East. Add to this the thirst of the Dutch and other settlers that necessitated the making good wine, Stellenbosch soon saw its hills and valleys also planted to vines along with other agricultural crops.

That skilled vintners were sent to the area and the vines bore wonderful fruit is proven in the fact that, to this day, Stellenbosch remains world-renowned for **the quality of its wines, with the vine being by far the region's most prominent agricultural feature**.





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ESTATE OVERVIEW

Total Property Size: 38.65 HA
Total Hectares under Vine: 28.43 HA

BUILDINGS

Manor House	499 m2
Cottage 1	287 m2
Cottage 2 (Fern Cottage)	119 m2*
Cottage 3 (Guest House)	82 m2
Cellar	1250 m2
Outbuildings—shed / garage	112 m2

* Fern cottage is currently being rented out for R6,000 p/m.
There are currently no workers living on the farm.

ESTATE OVERVIEW

SOIL TYPES

Range from Clovelly at the top of the farm to Fernwood Sands towards the bottom.

VINEYARD / IRRIGATION

Amani is scheduled for water from Theewaterskloof Irrigation Scheme at 72,000 m³. There is also a dam and capped bore hole.

The vineyards are graced by the ocean breezes of False Bay to the South, the Atlantic to the West and is one of the coolest regions in the Stellenbosch area. All vines are on perold trellised and the vineyards are under permanent drip irrigation systems. The entire farm can be given 4 hrs of water in 3 days. Great care is given to **"leaf water potential", which is measure daily with a pressure bomb. They operate on a "high quality, low volume" farming model**, which ensures optimal vine health from vintage to vintage.

CULTIVARS

Shiraz, Chardonnay, Merlot, Cabernet Sauvignon, Cabernet Franc, Mouvedre, Viognier, Sauvignon Blanc.



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THE CELLAR

In 1997 DSO architects of Stellenbosch were commissioned to design the Amani Cellar. The building is 1250 m², the reception and tasting room is 80 m² and ample covered parking.

There are a number of ways to enjoy the tasting experience—on comfy chairs, side table at the bar or on the patio outside. The tasting bar is equipped with a stainless steel equipment. Up the first flight of stairs is a spacious sitting area and on the second is a balcony for customers to taste and enjoy the 360 degrees view.



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THE MANOR HOUSE

The manor house was renovated in 2002 and painted in 2008. It offers 4 bedrooms, 3 bathrooms, study, dining room, lounge and large kitchen. There is a private air conditioned wine cellar off the house. The kitchen has top end appliances, as well as a commercial grill. 3 Garages, swimming pool and separate storage facilities.

- Cottage 1 comprises 2 bedroom, 1 bathroom and is currently being used as a executive office / tasting area.
- Cottage 2 or "Fern Cottage" comprises 1 bedroom, 1 bathroom and gated courtyard. (This is currently being rented out for R5,000 pm).
- Cottage 3 or "The guest house" is adjacent to the manor house and comprises 2 bedrooms and 2 bathrooms and sitting room.





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THE WINES—AWARDS



The creative touch of the winemaker turns our grapes into products of pleasure for the pallet. AMANI wines are served in restaurants and homes from South Africa to the farthest corners of the USA and Europe.

The elegant range of Amani wines has proved to be a show-stopping award winning line up. Amani debuted its range with their 1997 maiden harvest. The first harvest earned Veritas gold awards for the Sauvignon Blanc and Fume' Blanc, the only wines in its category to be awarded Veritas double gold. It has been chosen for the Blue Train wine list.

Amani's exceptional wines helped open markets in Canada, USA, Mexico, Carribean, Germany, Holland, Switzerland and England. Wines from AMANI exhibit the rich flavours indicative of the rich terroir of the Stellenbosch region.



- Amani Merlot 2009 – 4½ stars
- Amani Jordan Myers 2009 – 4½ stars
- Amani Forest Myers 2009 – 4 stars
- Amani Cabernet Franc Merlot 2009 – 4 stars
- Amani I am I 2009 – 4 stars
- Amani Chardonnay 2010 – 4 stars
- Amani Kamili 2010 – 4 stars
- Amani Pendana Shiraz – 3½ stars
- Amani Sauvignon Blanc 2001 – 3½ stars
- Amani Poppy Blush Rosé 2011 – 3 stars

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Amani Sauvignon Blanc 2012

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.

Amani Chardonnay 2011

Exhibits a full yet flinty expression that flows over into lime, pine nuts and sweet winter melon flavours. The palate expresses a sweet and sour limey mineral element. That is followed by roasted almond slivers. The mineral-limey aspect is supported by a sweet mid-palate which adds length and intensity of flavours on the after palate.

Amani Kamili Chardonnay/Viognier 2010

Is a fusion of Chardonnay and Viognier grapes grown on Amani Vineyards. The Kamili 2010 shows lovely peach skin flavours that are fused with lime, coriander and leesy fullness. Palate entrance shows a milky fullness that is refreshed by lime fruit. This wine has good concentration of fruit which is balanced by the fresh mid-palate acidity, good oak usage and a sweet mid-palate. The wine lingers with a peach skin express on the after palate.

Amani Poppy Blush Rose 2011

Displays a beautiful cranberry red colouring. The first nose is a show of sweet vanilla expression fused with sun dried cranberries. The second nose has the tangy crispness of lime that flows into a spearmint- aniseed impression. Palate entrance is subtle then opens-up to a sweet raspberry taste with a tangy lime covering around the berry flavours. The delicate balance between the crisp element and the sweet, gives this wine a coverall inviting appeal.

Amani Merlot 2010

Shows a sweet, ripe black cherry fruit expression fused with yellow spice, nutmeg and lime for freshness. **The Merlot's palate entrance shows a smooth ripe tannin impression followed by fruit concentration and just enough acidity to cut the sweetness of the fruit.** The combination of fruit sweetness, acidity and the roundness of the tannins make for a perfect balance of the different components while the oak component adds to the complexity.

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Amani I am 1 2010

Has a beautiful deep ripe cherry colouring. The wine shows a clear fruit driven nose. Showing loads of black fruit, graphite and an inviting toast impression fused with fresh lime and sweet liquorice expression. A good fusion of mineral saltiness and the sweet appeal of a warm climate. A smooth palate entrance, showing a delicate tannin structure. The mid palate has sweet ripe black fruit, balanced with a fresh acidity and a prominent but not dominating oak influence. The wine has a delicate palate weight with good fruit to support the overall blend.

Amani Forest Myers Shiraz 2008

Has prominent smoky meat on toast flavours, served with black olives and refreshed with black current fruit opulence. The palate entrance is soft, smooth yet fresh. A Ripe dense tannin structure is beautifully balanced **with refreshing black current fruit sweetness. The wine's palate is a concentration of different flavour profiles** that lingers off into a sweet elegance.

Amani Pendana Shiraz 2009

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.

Amani Cabernet Franc / Merlot 2009

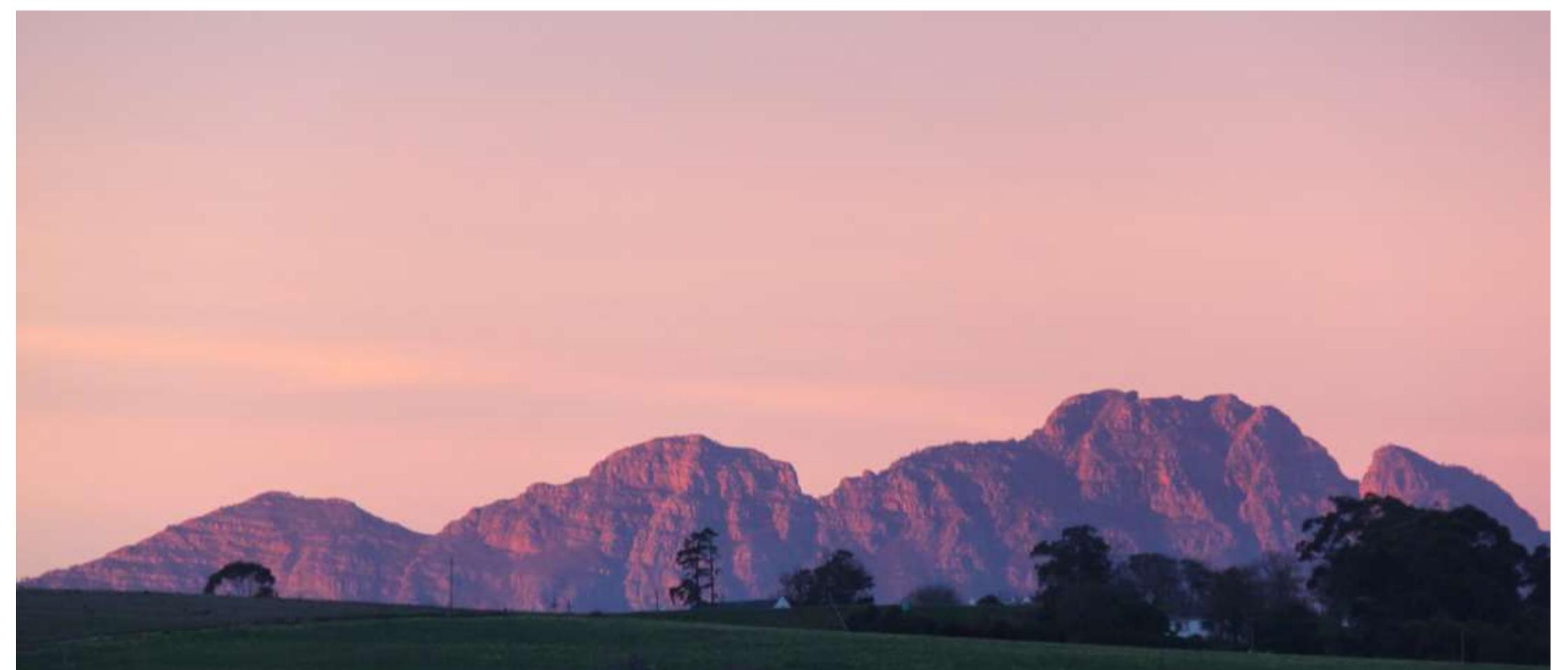
Shows an array of flavours; prominent blueberries, tobacco, graphite, licorice and black fruit. All these add a complexity which is fused with fresh lime. The palate entrance is fresh with very good concentration. The tannin structure is smooth, ripe yet present without being dry. This wine show beautiful balance between black fruit, tobacco, wood usage, alcohol and a fresh acidity. The blend shows good length and persistence on the after palate.

Amani Jordan Myers (not available for tasting) 2009

Has distinctive ripe cherries and black fruit expression fused with lavender on second nose. The palate entrance is full, smooth and fresh. This wine shows very good concentration of ripe fruit and ends with a sweetish appeal. The wine shows very good balance of fruit, alcohol, wood usage and acidity. The ripe tannin structure together with the liquorice element compliments the ripe fruit sweetness on the aftertaste.



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