

## Amani Chardonnay 2003

The wine has a medium straw colour with subtle green hues. The aroma reminds of pear, apple and lemon. The oak is well integrated and vanillin in character. On the palate there is a firm citrus acidity with good length. There is some secondary yeasty flavours coming through and a slight dusty oak texture.

Sushi, Fish Curries, Seafood Pastas, Salads, Lobster or Crayfish, any seafood with rich sauces.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Amani Vineyards - CLOSED

**winemaker :** Danelle van Rensburg

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 4.4 g/l   pH : 3.38   ta : 7.0 g/l   fso2 : 34 mg/l

**type :** White

**pack :** Bottle   **closure :** Cork

Swiss International Air Lines Wine Awards 2006 - Seal of Approval

Santé Classic Trophy 2005 - Gold Medal White Wine

Santé Classic Trophy 2005 - White Wine Trophy

Swiss International Air Line Awards - Silver

Michelangelo International Wine Awards 2004- Silver

Classic Trophy Wine Show 2004 - Silver

2005 John Platter Wine Guide - 3.5 Stars

Winemaker's Choice Awards 2005 - Diamond

Veritas Awards 2005 - Bronze

**in the vineyard :** Soil type: Klapmuts and Fernwood

**about the harvest:** Hand picked between 12 February and 7 March 2003 at 22,5 - 24°  
Balling from 8 and 11 year old vines.

Yield is 6,2 tons/ha.

Fruit was stringently sorted on a sorting table prior to crushing.

