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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 vanillan 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.