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Amani Chardonnay 2006

The Amani Chardonnay 2006 reflects papaya fruit infused with honey, lime, and orange juices. The nose also makes a full, rich promise of freshly crushed walnuts. the palate is delicately smooth with papaya, lime an loquats that linger on the after taste.

Hand in Hand Against Breast Cancer

Grilled chicken awith a sauce prepared with citrus fruitsand Balsamic vinegar; Dover Sole with a saffron cream sauce and Curried prawns.



variety : Chardonnay | 100% Chardonnay
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 14.02 % vol **rs :** 3.4 g/l **pH :** 3.23 **ta :** 22.9 g/l **va :** 0.64 g/l **so2 :** 98 mg/l **fso2 :** 35 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

2009 Winemakers' Choice Diamond Awards - Diamond Award

in the vineyard :

Soil type: Klapmuts and Fernwood
Vineyard info: Hand picked at 22, 5 - 23°B from 9 and 12 year old vines. Yield = 6, 2 tons/ha.

in the cellar :

Fruit was stringently sorted under cool cellar conditions. 30% of Chardonnay grapes were whole bunch pressed with the balance lightly crushed before pressing. After settling, juice is transferred to barrel of which 15% of new French oak. 25% undergoes spontaneous fermentation and the balance is inoculated with 4 different wine yeast cultures to best express the varietal characters of the final blend. Malolactic fermentation is prevented by the addition of sulphur dioxide at the end of alcoholic fermentation. The wine is left on the lees for 9 months before bottling.

Maturation: The wine spent 9 months in 225 litre barrels of which 15% was new French oak.