

Atkinson Ridge Chardonnay 2006

Atkinson Ridge Chardonnay 2006 exhibits a savoury mineral nose that flows over into sweet orange peel with gunflint. There is traces of ginger and lime on the nose. The palate is fresh with a crisp lime entrance, a sweet impression on the mid palate, and a mineral, savoury texture on the finish. There is good oak management and expression of the fruit's variety.

Sushi, Fish Curries, Seafood Pastas, Salads, Lobster or Crayfish, Chicken or Seafood with Creamy Sauces

variety : Chardonnay | 100% Chardonnay

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Coastal

analysis : **alc** : 14.00 % vol **rs** : 3.4 g/l **pH** : 3.4 **ta** : 6.0 g/l **va** : 0.68 g/l **so2** : 108 mg/l **fso2** : 30 mg/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

in the vineyard :

Origin: Polkadraai Road, Stellenbosch

Soil type: Glenrosa and Fernwood

Vineyard info: Hand picked 22.5 - 24° B from 8 and 11 year old vines, yield="6".2 tons/ha

in the cellar : Bunch sorting is done on the Chardonnay grapes to make the final blend a combination of both whole and crushed fruit. Fermentation was 50% spontaneous and the rest was done with a pre chosen yeast culture. To preserve the fruity aspect of the grape variety, it did not undergo a secondary ferment. The wine was kept on the lees for 9-11 months.

Maturation: The wine spent 4 months in 30% new French oak and 5 months in new French oak.

