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Amani Chardonnay 2005

This chardonnay has a brilliant medium straw color with luminous green hue. The bouquet shows an intense union of ginger biscuit, melon, nuts and black liquorice the palate is an elegancy of lime and mineral salts with some ripe papaya on the mid palate and finishes very fresh and cleansing.

The honey and oak brought to the fore through age will lend this chardonnay to buttery delights such as chicken kiev, shrimp scampi sauteed in lemon butter, baked ziti, stir fry with pesto and chili powder. This lovely wine adds richness to any white meat and will balance well for both the enjoyment of both wine and food.



variety : Chardonnay | 100% Chardonnay
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Coastal
analysis : **alc :** 13.05 % vol **rs :** 1.80 g/l **pH :** 3.46 **ta :** 7.0 g/l **va :** 0.31 g/l **so2 :** 124 mg/l **fso2 :** 26 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

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in the vineyard :
Origin: Polkadraai Road , Stellenbosch.
Soil Type: Glenrosa and Fernwood.
Vineyard Info: Hand picked 22.5 - 24°B from 9 and 12 year old vines. Yield= 6.2 tons/ha.

about the harvest: Fruit is picked in light boxes to prevent crushing the fruit.

in the cellar : The grapes are stored in a cold room to preserve the SBL flavours. Grapes are stringently sorted as soon as they are delivered to the cellar. Fermentation of different batches is done in stainless steel tanks at low temperatures with chosen pure yeast cultures.

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