

## Amani Chardonnay 2004

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This chardonnay has a brilliant medium straw color and subtle luminous green hue. The aroma is a complex combination of lime, sweet orange, and fresh dates in an underlying flintiness. The palate has elegantly restrained flavors of lime, nectarines and almonds.

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

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Amani Vineyards - CLOSED

**winemaker :** Carmen Stevens

**wine of origin :** Coastal

**analysis :** alc : 13.57 % vol   pH : 3.5   ta : 6.29 g/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: Klapmuts and Fernwood.

Vineyard Info: Hand picked 22.5 - 23°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 :

Fruit was stringently sorted and fermentation initiated in stainless steel tanks with pure, neutral yeast. Temperatures were kept at 12°C. The ferment was transferred to barrels under gravitation and the wine was kept on lees for 9 months, stirred (battonage) regularly.

Maturation: The wine spent 9 months in 30% new French oak.

