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Amani Kamili Chardonnay/Viognier 2008

The Amani Kamili is a blend of Chardonnay and Viognier which exhibits both varietals characters beautifully. The inviting nose shows lime, fused with apricots, ginger and rose petals. The nose starts with a lime fresh entrance which flows into ginger, apricots and ends with a prominent white pepper aftertaste. The Chardonnay portion is displayed by the weight and mouth covering aspect of the blend. The Kamili shows very good balances of fruit, acid and puckering texture, from the Viognier, lends a lingering aftertaste.

Serve very chilled.



variety : Chardonnay | 60% Chardonnay, 40% Viognier
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 13.85 % vol **rs :** 3.8 g/l **pH :** 3.37 **ta :** 6.6 g/l **va :** 0.53 g/l **so2 :** 151 mg/l **fso2 :** 16 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

in the vineyard :

Soil type: Klapmuts and Clovelly
Vineyard info: Hand picked at 22.5 - 23°B from 9 and 12 year old Chardonnay vines. Hand picked at 25°B from 5 year old Viognier vines.

in the cellar :

Both the Chardonnay and Viognier grapes were bunch sorted and whole bunch pressed for minimum phenolic extraction. On the Chardonnay 50% of the juice was left to undergo spontaneous fermentation while the rest was innoculated with a chosen yeast strain. Viognier was inoculated after the spontaneous ferment kicked in to benefit from both styles of ferments.

Maturation: The wine spent 9 months on lees with 22% of New French oak.