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Amani Chardonnay 2007

The Amani Chardonnay 2007 reflex a savoury first impression that opens up to an inviting fresh floral expression, combined with ripe mango flavours and a caramel appeal while still showing a lime freshness. The palate entrance is crisp and fresh expressing a combination of flowers and flintiness with a light elegant finish that lingers on the aftertaste. The palate elegance suggests a well managed wood influence while still respecting the fruit component.



variety : Chardonnay | 100% Chardonnay
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 13.76 % vol **rs :** 2.7 g/l **pH :** 3.31 **ta :** 6.6 g/l **va :** .040 g/l **so2 :** 111 mg/l **fso2 :** 25 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **Soil type**: Klapmuts and Fernwood

about the harvest: Hand picked at 22.5° - 23.5° Balling from 10 and 11 year old vines. Yield: 6.2t/ha.

in the cellar : **Vinification:**
Only bunch sorting is done on the Chardonnay Grapes. The final blend is a combination of whole and crushed fruit. Fermentation is 50% spontanious and the rest inoculated with a pre-selected yeast culture. The wine does not under go a secondary ferment to preserve the fruity aspect of the grape variety. Wine is kept on the lees for 9 – 11 months.

Maturation:
The wine spent 10 months in 19.6% new French oak.