

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% spontaneous 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.

