

Amani Chardonnay 2009

The Amani Chardonnay 2009 displays beautiful fresh lime notes that flow into baked quines, dried yellow peaches with a hint of sea salt. The palate entrance is crisp yet beautifully balanced with limey acidity and flinty aspect that opens up to dried yellow peaches. The wine fills your palate with layers of flavors that adds to the concentration and lingers off into a mineral salty aftertaste.

variety : Chardonnay | 100% Chardonnay

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Stellenbosch

analysis : alc : 14.00 % vol rs : 2.9 g/l pH : 3.45 ta : 7.0 g/l va : 0.48 g/l so2 :
128 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 13 and 16 year old vines.
Yield: 6.2t/ha

in the cellar : The wine spent 10 months in 22% new French oak.

