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Amani Chardonnay 2008

The Amani Chardonnay 2008 is a fusion of white flowers and white pepper enhanced by a baked sweet bread impression that flows into a savoury/salty appeal. The palate bursts of flavour; floral, white pepper, lime and there is a sweet linger to the aftertaste, beautifully balanced acids. Fantastic use of oak, filling the palate with elegance.

variety : Chardonnay | 100% Chardonnay
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.2 g/l **pH :** 3.3 **ta :** 7.4 g/l **va :** 0.48 g/l **so2 :** 138 mg/l **fso2 :** 15 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

South African Airways 2010 - listing on Business class
Decanter World Wine Awards 2010 - Gold Medal

in the vineyard : Soil type: Klapmuts and Fernwood

about the harvest: Hand picked at 22.5° - 23.5° Balling from 12 and 15 year old vines. Yield: 6.2t/ha.

in the cellar : The Chardonnay grapes are strictly bunch sorted. The final blend is a combination of whole, gently crushed fruit and solids fermentation to add complexity to the final blend. The final blend is a combination of 70% spontaneous fermentation with the remainder inoculated with a pre-selected yeast strain. Secondary fermentation is not employed, thus preserving the fruity crisp aspect of the grape variety. The wine is kept on the lees for 9 - 11 months without batonnage.

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

