

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.

