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Amani Kamili Chardonnay/Viognier 2009

The Amani Kamili 2009 is a fusion of Chardonnay and Viognier grapes grown on Amani Vineyards. The nose exhibits an exotic fruit profile of lime, dried apricots, ripe passion fruit with some caramelized sugar fused with a savoury element. The nose shows a concentration that is experienced on the palate. Palate entrance is crisp and limey which is delicately balanced with a vanilla wood component and fruit concentration of apricots and a lingering salt tang. The Chardonnay component adds a mouth covering viscosity whilst the Viognier lends a puckering sensation to the finish.

Serve very chilled.



variety : Chardonnay | 59% Chardonnay, 41% Viognier
winery : Amani Vineyards - CLOSED
winemaker : Carmen Stevens
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 5.6 g/l **pH :** 3.47 **ta :** 6.9 g/l **va :** 0.51 g/l **so2 :** 127 mg/l **fso2 :** 21 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

4 Stars - John Platter 2011

in the vineyard : Soil type: Klapmuts and Clovelly
Vineyard info: Hand picked at 22.5 - 23°B from 9 and 12 year old Chardonnay vines. Hand picked at 25°B from 6 year old Viognier vines.

about the harvest: Hand picked at 22.5 - 23° B from 10 and 13 year old Chardonnay vines.
Hand picked at 25° B from 6 year old Viognier vines.

in the cellar : Both the Chardonnay and Viognier grapes were bunch sorted and whole bunch pressed for minimum phenolic extraction. On the Chardonnay 40% of the juice was cold settled overnight while the other 60% was taken directly to barrel after pressing. The Viognier was settled for 4 hours then transferred to barrel. The Chardonnay portion relies on only natural acid. Viognier was inoculated after the spontaneous ferment kicked in to benefit from both styles of ferments.

Maturation: The wine spent 9 months on lees with 16% in New French oak.