

Amani Chardonnay 2000

Colour - Brilliant, pale straw with hints of green.

Nose - Obvious orange, citrus notes with well integrated wood in background.

Palate - Clean, ripe, elegant combination of orange, peach and lime, well structured rich midpalate with gentle oak on the finish with honey and flint afterglow.

variety : Chardonnay | Chardonnay

winery : Amani Vineyards - CLOSED

winemaker : Catherine Marshall

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 2.3 g/l **pH** : 3.43 **ta** : 5.9 g/l

type : White

pack : Bottle

in the cellar : Barrel fermented and further matured for 10 months on lees in 42% first fill and 58% second fill french oak. Coopers include Mercurcy, Damy, Francois Freres, Pauscha, Gillet. Blended and bottled on 17 December 1999.