

## Amani Kamili Chardonnay/Viognier 2010

The Amani Kamili 2010 is a fusion of Chardonnay and Viognier grapes grown on Amani Vineyards. The Kamili 2010 shows lovely peach skin flavours that are fused with lime, coriander and leesy fullness. Palate entrance shows a milky fullness that is refreshed by lime fruit. This wine has good concentration of fruit which is balanced by the fresh mid-palate acidity, good oak usage and a sweet mid-palate. The wine lingers with a peach skin express on the after palate.

Serve very chilled.

**variety :** Chardonnay | 59% Chardonnay, 41% Viognier

**winery :** Amani Vineyards - CLOSED

**winemaker :** Carmen Stevens

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 3.9 g/l   pH : 3.34   ta : 6.8 g/l   va : 0.45 g/l   so2 : 134 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 Clovelly

**about the harvest:** Hand picked at 22.5 - 23°B from 11 and 14 year old Chardonnay vines.

Hand picked at 25°B from 7 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 9 % in new French oak and 21% in second fill barrels.

