wine.co.za
easiest way to buy wine

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.