

Amani Chardonnay 2014

The Amani Chardonnay 2014 is a complex and intriguing wine that shows expressions of Orange Blossom, Pineapple, Citrus Fruit with a little bit of creaminess. The palate expresses a sweet and sour limey mineral element which concludes in a long lingering finish.

variety : Chardonnay | 100% Chardonnay

winery : Amani Vineyards - CLOSED

winemaker : Carmen Stevens

wine of origin : Stellenbosch

analysis : alc : 13.61 % vol rs : 3.1 g/l pH : 3.52 ta : 5.9 g/l va : 0.49 g/l so2 : 131 mg/l fso2 : 40 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Origin: Cape South Coast

in the cellar : The grapes were whole bunch pressed. Minimal interference and additions were made with the making of this wine. Spontaneous Fermentation commenced in 228lt French Oak Barrels.

Maturation: The wine was matured in barrel for 9 month with regular battonage.

