

## Amani Chenin Blanc 2001

The wine is clear and pale straw in colour. On the nose one finds a broad spectrum of tropical fruits, especially pineapple. The wine is medium bodied. The palate is characterised by a fresh bouquet of flavours, for example granadilla, peach and apricots. The gentle oak maturation allows for a subtle finish.

Thai garlic pork, sushi, barbecued chicken or ribs.



**variety** : Chenin Blanc | 86% Chenin Blanc, 14% Sauvignon Blanc

**winery** : Amani Vineyards - CLOSED

**winemaker** : Mark Makepeace

**wine of origin** : Coastal

**analysis** : **alc** : 14.0 % vol   **rs** : 4.5 g/l   **pH** : 3.30   **ta** : 5.8 g/l   **fso2** : 43 mg/l

**type** : White

**pack** : Bottle

SA WINE Trophy Show 2002 - Bronze Medal

WINE Magazine July 2002 - 3 Stars

WINE Magazine February 2003 - 3 Stars

Platter Wine Guide 2004 - 3 Stars

**in the vineyard** : Soil type: Klapmuts and Fernwood

**about the harvest**: Hand picked on 16 February 2001 at 23° Balling from 26 year old vines.

Yield : 8 tons/ha.

Fruit was stringently sorted on a sorting table prior to crushing.

**in the cellar** : Fermentation initiated in stainless steel tanks with a selected, pure, neutral yeast called DV10. Fermentation temperatures were kept at 12°C and when the Balling reached 21°, the ferment was transferred to barrels under gravitation. The wine spent 6 months in 30% new wood, all French Oak. Lees were stirred (battonage) once a week after completion of fermentation.