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Amani Chardonnay 2002



The wine has a straw colour with a golden tinge on the brim. On the nose one finds a complex variety of primary fruit, aromas such as mandarin and peach. Secondary characteristics of toastiness, almonds and spiciness come through on the palate, and are the result of ripe fruit and combined with the subtleties of barrel fermentation and extended lees contact.

Lobster or crayfish, fettuccini alfredo, roast pork, Knysna oysters or Thai Chicken.

variety : Chardonnay | 100% Chardonnay
winery : Amani Vineyards - CLOSED
winemaker : Danelle van Rensburg
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 3.4 g/l **pH :** 3.33 **ta :** 5.1 g/l **fso2 :** 33.0 mg/l
type : White
pack : Bottle

Veritas 2004 - Gold
Swiss International Airline Wine Awards 2003 - Seal of Approval
Classic Wine Trophy Show - Best White Wine
Michelangelo International Wine Awards 2003 - Gold Medal
Platter Wine Guide 2004 - 4 Stars

in the vineyard : Soil type: Klapmuts and Fernwood

about the harvest: Hand picked on 12 Febraury 2002 at 23.8º Balling from 7 to 10 year old vines.
Yield: 2.4 tons/ha
Fruit was stringently sorted on a sorting table prior to crushing.

in the cellar : Fermentation initiated in stainless steel tanks with a pure, neutral yeast called DV10. Fermentation temperatures were kept at 12ºC and when the Balling reached 21º, the ferment was transferred to barrels under gravitation. The wine spent 10 months in 30% new wood, all French Oak. Lees were stirred (battonage) once a week after completion of fermentation.