

Amani Chardonnay 2003

main variety Chardonnay

vintage 2003

analysis alc: 13.5 | ph: 3.38 | rs: 4.4 | ta: 7.0 | fs02: 34

type White

producer Amani Vineyards

winemaker Danelle van Rensburg

wine of origin Coastal



tasting notes

The wine has a medium straw colour with subtle green hues. The aroma reminds of pear, apple and lemon. The oak is well integrated and vanillan in character. On the palate there is a firm citrus acidity with good length. There is some secondary yeasty flavours coming through and a slight dusty oak texture.

blend information

100% Chardonnay

food suggestions

Sushi, Fish Curries, Seafood Pastas, Salads, Lobster or Crayfish, any seafood with rich sauces.

in the vineyard

oil type: Klapmuts and Fernwood

about the harvest

Hand picked between 12 February and 7 March 2003 at 22,5 - 24° Balling from 8 and 11 year old vines. Yield is 6,2 tons/ha. Fruit was stringently sorted on a sorting table prior to crushing.