

AYAMA Leopard Chardonnay / Chenin Blanc / Viognier 2010

Light golden yellow appearance - delicate complex wine with peach, apricot, honey and spice aromas. Intense rounded mouth feel, ripe pear opulence, long finish. Fresh.

Ideal served at: 10 - 12° C

The highly aromatic and fruit forward nature of the grape allows this wine to pair well with spicy foods such as Thai cuisine or Vietnamese cuisine. The subtle floral notes of our viognier and vinified without the use of oak barrels tend towards the ones found in saké, thus making it a perfect match with sushi and sashimi. it pairs equally well with many outspoken (French) cheeses.

variety : Chardonnay | 23% Chardonnay, 55% Chenin Blanc, 22% Viognier

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Paarl

analysis : alc : 14.19 % vol rs : 2.1 g/l pH : 3.49 ta : 5.7 g/l va : 0.52 g/l so2 : 95 mg/l fso2 : 21 mg/l

type : White **style :** Dry **taste :** Fruity

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

ageing : Drinking exceptionally well now and will gain in intricacy over the next three years.

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually.

Soil: Perdeberg Mountain sandstone, granite.

about the harvest: March by hand.

in the cellar : After the grapes were crushed, the must was fermented with selected yeast at 13° C. Once fermentation was complete, the wine was racked, and aged in steel tanks for long time on its yeasts. In early june the wine was fined, filtered, in september we will proceed with stabilisation and bottling.

