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AYAMA Leopard Shiraz / Pinotage / Mourvèdre 2010

Tasting notes: A lightly oaked, well-balanced wine with aromas of baked pear, lime and whiffs of buttered toast.

Ideal served at: 16 - 18° C

A wine for classic roasts, great steaks and venison and cheeses. Ideal for indian and malesian food.



variety : Shiraz | 70 %Shiraz, 15% Pinotage, 15% Mataro
winery : AYAMA Wines
winemaker : Michela Dalpiaz
wine of origin : Paarl
analysis : **alc :** 14.41 % vol **rs :** 2.8 g/l **pH :** 3.56 **ta :** 5.7 g/l **va :** 0.51 g/l **so2 :** 46 mg/l **fso2 :** 12 mg/l
type : Red **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

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

about the harvest: Harvest by hand

in the cellar : Grapes were harvested at an optimum ripeness of 24° B, inoculated with a pure yeast strain and fermented on the skins until dry. After alcoholic fermentation was completed, malolactic fermentation took place after that the wine was blended together and maturing in steel tanks before the bottling.

Bottling: December