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AYAMA Chenin Blanc 2011

A straw appearance with excellent varietal expressions. Very intense aromas, which range from country hay, floral, tropical fruit and apricots to spice. Plenty of ripe flavours. The hints of residual sugar are well balanced by acidity. Intense rounded mouth feel, ripe pear opulence, long finish. Fresh.

A good option is fish of any kind as is grilled chicken, cheese soufflé, seafood pasta and gammon.Ideally served at 12 - 14°C.



variety : Chenin Blanc | 100% Chenin Blanc
winery : AYAMA Wines
winemaker : Michela Dalpiaz
wine of origin : Paarl
analysis : **alc :** 13.1 % vol **rs :** 3.7 g/l **pH :** 3.22 **ta :** 5.5 g/l **va :** 0.27 g/l **so2 :** 105 mg/l **fso2 :** 33 mg/l
type : White **style :** Dry
pack : Bottle **closure :** Screwcap

ageing : Drinking exceptionally well now and will gain in intricacy over the next two 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: Harvested in 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, fined, filtered. In August we will proceed with stabilisation and bottling.