

AYAMA Pinotage 2010

The appealing fruitiness with characteristic banana flavours is in perfect harmony with the soft oak and smooth tannins. A medium-bodied and accessible wine.

Ideal served at: 18 – 19° C

Delicious on its own or with poultry, game and red meat dishes.

variety : Pinotage | 100% Pinotage

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Western Cape

analysis : alc : 13.97 % vol rs : 3.3 g/l pH : 3.85 ta : 6.0 g/l va : 0.75 g/l so2 : 81 mg/l fso2 : 29 mg/l

type : Red **style** : Dry **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

ageing : Ready for immediate enjoyment but will mature well for up to three years.

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

Soil: Gravelly, well-drained soils, as well as Perderberg Mountain sandstone.

about the harvest: March by hand

in the cellar : For 75% of the duration of alcoholic fermentation, juice is pumped over the skin cap for colour and flavour extraction. Thirty percent of the wine is matured in new to third-fill small oak barrels for six months.

Bottling: August

