

AYAMA 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 Viognier to pair well with spicy foods such as 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. Viognier pairs equally well with many outspoken (french) cheeses.

variety : Viognier | 100% Viognier

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Paarl

analysis : alc : 13.26 % vol rs : 3.2 g/l pH : 3.43 ta : 6.3 g/l va : 0.42 g/l so2 : 149 mg/l fso2 : 41 mg/l

type : White **taste :** Fruity

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

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

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: 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.

