

AYAMA Rosé 2011

Pretty, deep salmon/pink colour. Sweet fruity nose showing strawberries and berry fruit. The palate is soft and rich textured with sweet fruit backed up by a nice soft herbiness.

Fantastic as aperitif or just by itself. A good option is fish of any kind as is grilled chicken, cheese soufflé, seafood pasta and gammon.

variety : Pinotage | 100% Pinotage

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Paarl

analysis :

type : Rose

pack : Bottle **closure :** Cork

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: March

in the cellar : After 24 hours of contact with skins, the must was fermented with selected yeast at 13°C. Once fermentation was complete, the wine was racked, fined, filtered, in august we proceeded with stabilisation and bottling.

