

## AYAMA Méthode Cap Classique Brut Rosé 2009

This blush salmon pink sparkling wine has upfront notes of rose petals, cherry perfume and Turkish delight. The palate is creamy and smooth with a perfect balance between strawberry, red apple, sherbet and brioche. The wine is crisp and refreshing for pure enjoyment and shows elegance and finesse. In the mouth the wine is rich with a textured velvety mousse with delicate strawberry flavour. The mid palate is soft and persistent finishing with a clean racy acidity.

Serve well chilled. Enjoy on its own or with oysters, delicate seafood dishes and salads.

**variety** : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

**winery** : AYAMA Wines

**winemaker** : Michela Dalpiaz

**wine of origin** : Western Cape

**analysis** : alc : 12.5 % vol rs : 9.8 g/l pH : 3.06 ta : 7.0 g/l

**type** : Cap\_Classique

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

2012 International Wine and Spirit Competition (IWSC) - Silver Medal

**ageing** : 3 - 5 years from vintagebr /

**in the vineyard** : Cool temperature conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring even ripening of grapes. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acid. Lower yields delivered a well balanced wine that offers intense fruit flavours.

**about the harvest**: Mid January 2009

**in the cellar** : Whole bunch pressed and only free run juice was used for final blend. Selected yeast were used for primary fermentation. The wine underwent malolactic fermentation. It was bottled at a cool temperature to enhance varietal characteristics. The wine was then bottle matured after this period it was disgorged and corked and labeled.

Maturation: 24 months in bottle

Disgorging date: November 2011

