

AYAMA Méthode Cap Classique Brut 2008

This Straw yellow sparkling wine has apple, citrus and slightly toasted nut aromas. The fresh palate is creamy with terrific texture balance and persistence.

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

variety : Pinot Noir | 55% Pinot Noir, 45% Chardonnay

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Western Cape

analysis : alc : 12.14 % vol rs : 9.6 g/l pH : 3.24 ta : 6.34 g/l

type : Cap_Classique

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

2013 Japan Wine Challenge - Bronze Medal

ageing : Can be cellared for up to 4 years.br /

in the vineyard : Cool, wet weather during the 2007 winter and first two months of 2008, lead to a later than usual start to the 2008 harvest. This resulted in slow ripening conditions with small berries, concentrated flavours, slow sugar and phenolic development. It also lead to an ideal distribution between red and white grapes being harvested, allowing winemakers the time to optimally attend to their wines. This was an excellent vintage.

about the harvest: Mid January 2008. Hand harvested into bins, in the cool of the morning.

in the cellar : Whole bunches pressed and only free run juice was used for final blend. Selected yeast were used for primary fermentation. The wine underwent malolactic fermentation, 3% was matured in barrel. It was bottled at a cool temperature to enhance varietal characteristics.

Maturation: 24 months

Disgorging date: September 2010

