

## AYAMA Chenin Blanc 2012

A straw appearance with excellent varietal expressions. Very intense aromas, which range from country hay, floral, tropical fruit and apricots to spice. Plenty of ripe fruit flavours. The hints of residual sugar are well balanced by acidity. Intense rounded mouth feel, ripe pear opulence, long finish. Fresh.

Ideal served at: 12 - 14° C

A good option is fish of any kind as is grilled chicken, cheese soufflé, seafood pasta and gammon.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : AYAMA Wines

**winemaker** : Michela Dalpiaz

**wine of origin** : Paarl

**analysis** : alc : 13.24 % vol   rs : 4.1 g/l   pH : 3.26   ta : 6.3 g/l   va : 0.34 g/l   so2 : 67 mg/l   fso2 : 33 mg/l

**type** : White   **style** : Dry

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

2013 China Wine and Spirits Awards - Silver

2013 Paarl Wine Route Challenge - Champion Wine for 2013 in the Chenin Blanc category

2013 Decanter World Wine Awards - Commended in the Chenin Blanc category

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

2013 Japan Wine Challenge - Bronze Medal

**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 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.

Bottling: August

