

## AYAMA Sauvignon Blanc 2012

This is a well-balanced, dry wine with complexity of asparagus and nettle flavors and some litchi undertones. It has a crisp, dry finish and a lingering aftertaste.

Ideal served at: 10° - 12° C

Enjoy with seafood, pasta, fresh garden salads or just on its own.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : AYAMA Wines

**winemaker** : Michela Dalpiaz

**wine of origin** : Western Cape

**analysis** : alc : 13.69 % vol   rs : 1.64 g/l   pH : 3.40   ta : 6.09 g/l   va : 0.38 g/l   so2 : 123 mg/l   fso2 : 41 mg/l

**type** : White

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

2013 China Wine and Spirits Awards - Double Gold

2013 Decanter World Wine Awards - Commended

**ageing** : Ready for immediate enjoyment but will mature well for up to 3 years.

**in the vineyard** : Climate, soil and vintage influence this international wine and determine its character with thousands of different tones in the world. From our production this delicate and elegant Sauvignon, fresh, complex and mineral. An intense, charming and intriguing nose. Close your eyes and feel the freshness of South African winters, when after healthy rains air is blowing and sun is shining on green open spaces.

**about the harvest**: February 2012 by hand

**in the cellar** : 50% of the wine had extended skin contact. Overnight settlement and cold fermentation took place, where after fermented dry, assures maximum flavor and more complexity.

Bottling date: August 2012

