

AYAMA Shiraz 2011

This full red wine's bouquet suggests ripe berries overlaid with green pepper and spicy flavours. There is excellent follow through onto the palate where the peppery flavours dominate. The well-integrated ripe tannins make for easy accessibility.

Ideal served at: 18 - 19° C

Ideal with Goulash, Kassler Rib, roast venison and meatballs.

variety : Shiraz | 100% Shiraz

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Voor Paardeberg

analysis : **alc** : 13.61 % vol **rs** : 3.6 g/l **pH** : 3.66 **ta** : 6 g/l **va** : 0.6 g/l **so2** : 101 mg/l **fso2** : 33 mg/l

type : Red

pack : Bottle **closure** : Cork

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

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually.

Soil: Gravelly, well-drained soils, as well as Perderberg Mountain sandstone.

about the harvest: March by hand

in the cellar : Grapes were harvested at an optimum ripeness of 24°B, inoculated with a pure yeast strain and fermented on the skins until dry. After alcoholic fermentation was completed, malolactic fermentation took place in French barrels.

Bottling: December

