

## AYAMA Chardonnay Unwooded 2012

A well-balanced wine with complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla.

Ideal served at: 10 - 12° C

Enjoy it with flavorful dishes. A good companion to shellfish, light meat dishes, salmon, oysters and salad.

**variety :** Chardonnay | 100% Chardonnay

**winery :** AYAMA Wines

**winemaker :** Michela Dalpiaz

**wine of origin :** Paarl

**analysis :** alc : 13.95 % vol   rs : 2.03 g/l   pH : 3.48   ta : 5.65 g/l   va : 0.27 g/l   so2 : 118.49 mg/l   fso2 : 33.85 mg/l

**type :** White

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

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

**in the vineyard :** Soil: Gravelly, well-drained soils.

Climate: Mediterranean climate with moderate summers and cold, rainy winter.  
Rainfall of approximately **600 - 800** mm annually.

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

**in the cellar :** Alcoholic and malolactic fermentation in steel tanks. Matured on the lees for four months. Fining and filtering before bottling.

Bottling date: 10 August 2012

