

AYAMA Baboon's Back 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, Malesian food and all sort of grilled meat.

variety : Shiraz | 100% Shiraz

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Paarl

analysis : alc : 13.98 % vol rs : 2.1 g/l pH : 3.53 ta : 5.4 g/l va : 0.47 g/l so2 : 93 mg/l fso2 : 39 mg/l

type : Red

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

2013 China Wine and Spirits Awards - Bronze

2013 Japan Wine Challenge - Bronze Medal

2013 Decanter World Wine Awards - Silver Medal

2012 Veritas Wine Awards - Bronze Medal

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

about the harvest: 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 Perdeberg Mountain sandstone.

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

