

AYAMA Cabernet Sauvignon 2012

The wine shows good varietal characteristics with upfront cherry fruit. Excellent follow-through on the palate where the soft/ripe tannins linger on the senses. The wine has good acid structure that balances well with the tannic structure and contributes to its elegant finish.

Producer Comment

An elegant and refined wine acquired from a delicate grape. A delicacy which on tasting becomes intensity. It provides your palate with complex, smooth and warm sensations. Chosen the world over for its strength and harmony, it is personified in each and every bottle by the interpretation of its wine grower. We desire ours to be fruity, full bodied and fragrant. The aromas are reminiscent of raspberry and blueberry and are pleasantly herbaceous. Treat yourself to a moment of silence, imagining crisp grapes under the African sun that have been grown and gathered by men that have been living at the winery for years. The merit for this Cabernet Sauvignon goes to them.

Ideal with ostrich steak, grilled rosemary-flavoured lamb, oxtail, steak. Ideal served at 18° - 19° C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Paarl

analysis :

type : Red **body :** Medium

pack : Bottle **size :** 0 **closure :** Screwcap

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: Grapes were harvested at an optimum ripeness of 24°B by hand in March

in the cellar : Grapes were inoculated with a pure yeast strain and fermented on the skins until dry. After alcoholic fermentation was completed, malolactic fermentation took place before the wine was matured in steel tanks.

Bottling: December

