

AYAMA Baboons Cheek Viognier 2012

White floral such as honey-suckle or jasmine, as well as orange blossom. Along with a honey or honey-suckle notes, you'll also find stone fruit flavors, peach, apricot, nectarine, as well as a nice spice component that can be described as baking spices. Full bodied, "lanolin" feel in your mouth.

The highly aromatic and fruit forward nature of the grape allows viognier to pair well with spicy foods such as or vietnamese cuisine. The subtle floral notes of our viognier and vinified without the use of oak barrels tend towards the ones found in saké, thus making it a perfect match with sushi and sashimi. Viognier pairs equally well with many outspoken (french) cheeses.

variety : Viognier | 100% Viognier

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Western Cape

analysis :

type : White **body :** Full **wooded**

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

ageing : Drinking exceptionally well now and will gain in intricacy over the next two years.

in the vineyard : The soul of Africa resides at Slent, at the foot of Perdeberg mountain. Nature offers thrilling golden red sunsets that encompass table mountain. It also offers you unbelievable surprises... like finding a daddy baboon with his baby baboon safely in his arms in our viognier vineyard. It's a unique sight. Baby baboon looks at us with fun, wondering which kind of baboons we are while daddy is just having a cheeky face, which says all about who he thinks the owner of the land is. He is not willing to fight, walks with his back to us showing no interest on what we have to say. It is winter, no loss of grapes, but everytime we walk in the viognier. Daddy baboon is in our mind, reminding us how cheeky he was. Be a cheeky daddy drinking it!

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

Soil: Perdeberg Mountain sandstone, granite and shale.

in the cellar : After the grapes were crushed, the must was fermented with selected yeast at 13° C. Once fermentation was complete, the wine was racked, fined, filtered, in august we will proceed with stabilization and bottling.

