

AYAMA Pinotage 2012

The appealing fruitiness with characteristic banana flavours is in perfect harmony with the soft oak and smooth tannins. A medium-bodied and accessible wine.

Producer Comment

In love with South African lands, Pinotage is capricious and faithful with great character, profoundly linked to the producer's personality who believes in it and who knows how to make it sometimes curious and fun, strict and authoritative, jealous and intransigent. This is concentrated ruby crimson in colour, a full fruity wine with flavours of ripe plums and cherries, rich with a persistent finish with aromas of overripe berries, blackcurrants, and an earthy undertone, an harmonious balance noted by an elegant structure. To be loved just as it is.

Delicious on its own or with poultry, game and red meat dishes. Ideal server at 18° - 19° C.

variety : Pinotage | 100% Pinotage

winery : AYAMA Wines

winemaker : Michela Sfiligoi

wine of origin : Western Cape

analysis :

type : Red **style :** Dry **taste :** Fruity **wooded**

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

2013 Japan Wine Challenge - Bronze Medal

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

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

about the harvest: March, by hand.

in the cellar : For 75% of the duration of alcoholic fermentation, juice is pumped over the skin cap for colour and flavour extraction. 30% of the wine is matured in new to 3rd-fill small oak barrels for 6 months.

100% Pinotage grapes from our vineyards.

Bottling: April 2013.

