

AYAMA Merlot 2012

This is a supple, elegant and very appealing wine with the tannins well integrated, but prominent enough to need a year or two longer to show off the ripe, fleshy black-cherry, chocolate shadings to their best advantage.

Producer Comment

Passion, love and respect for the African terroir. Merlot, an international grape which has the gift of elegance and balance, embraces this land with all of its contradictions and greatness. A simple vinification that preserves the taste of the fruit that the grapevine proffers. It provides sensations of ripe prunes and wild berries that are elated by a light presence of spices. You will be amazed at how your soul is able to sense the heat of the african sun.

A wine for classic roasts, great steaks and venison and soft, creamy cheeses. Ideal served at 18° - 19° C

variety : Merlot | 100% Merlot

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Voor Paardeberg

analysis : **alc** : 13.69 % vol **rs** : 2.3 g/l **pH** : 3.42 **ta** : 5.6 g/l **va** : 0.39 g/l **so2** :
119 mg/l **fso2** : 35 mg/l

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

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

2013 Paarl Wine Route Challenge - First runner-up in the "Winemakers' Choice" category

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 in February by hand.

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: April 2013

