

AYAMA Cabernet Sauvignon 2011

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.

Ideal with ostrich steak, grilled rosemary-flavoured lamb, oxtail, steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : AYAMA Wines

winemaker : Michela Sfiligoi

wine of origin : Western Cape

analysis : alc : 14.29 % vol rs : 3.6 g/l pH : 3.65 ta : 6.4 g/l va : 0.75 g/l so2 :
141 mg/l fso2 : 25 mg/l

type : Red **style** : Dry **body** : Medium

pack : Bottle **closure** : Cork

Cathay Pacific Hong Kong International Wine & Spirit Competition 2012 - Bronze: Food matching with Beef Teppan-Yaki

ageing : 6 years.

