

AYAMA Mèthode Cap Classique Brut 2009

This Straw yellow sparkling wine has apple, citrus and slightly toasted nut aromas. The fresh palate is creamy with terrific texture balance and persistence.

Serve well chilled. Enjoy on its own or with oysters, delicate seafood dishes and salads.

variety : Pinot Noir | 54% Pinot Noir, 46% Chardonnay

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Western Cape

analysis : alc : 12.32 % vol rs : 7.5 g/l pH : 3.10 ta : 7.1 g/l va : 0.39 g/l so2 : 75 mg/l fso2 : 11 mg/l

type : 0

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

2013 Veritas Wine Awards - Silver

ageing : Can be cellared for up to 4 years.br /

in the vineyard : The 2009 vintage is renowned as having been a great vintage for South African wines. Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, ensuring the steady ripening of grapes. The period was also characterized by low disease incidence. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acidity levels. All of these factors combined helped deliver a well-balanced wine that offers intense fruit flavours.

about the harvest: The grapes were hand harvested into bins, in the cool of the morning.

Harvest Date: Middle January 2009

in the cellar : The grapes were whole-bunch pressed and only free run juice was used for final blend. Select yeast was used for primary fermentation followed by malolactic fermentation. The wine was blended and bottled, where it then underwent the iconic MCC fermentation. This was followed by bottle maturation of approximately 24 months, and only then was it disgorged, corked and labelled.

Varietals: Pinot Noir 54%, Chardonnay 46%

Maturation: This MCC was matured on lees, in bottle, for 24 months.

Disgorging date: February 2013

