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AYAMA Baboon's Back Petite Syrah 2017

This full red wine's bouquet suggests ripe berries overlaid with green pepper and spicy flavours. There is excellent follow through onto the palate where the peppery flavours dominate. The well-integrated ripe tannins make for easy accessibility.

Ideal with Goulash, Kassler Rib, roast venison, Malaysian food and all sort of grilled meat. Ideally served: 18 - 19° C



variety : Shiraz | 100% Shiraz
winery : AYAMA Wines
winemaker : Michela Dalpiaz
wine of origin : Voor Paardeberg
analysis : **alc :** 14.95 % vol **rs :** 2.87 g/l **pH :** 3.45 **ta :** 5.84 g/l **va :** 0.47 g/l **so2 :** 93 mg/l **fso2 :** 39 mg/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2013 China Wine and Spirits Awards - Bronze
2013 Japan Wine Challenge - Bronze Medal
2013 Decanter World Wine Awards - Silver Medal
2012 Veritas Wine Awards - Bronze Medal

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

The soul of Africa resides at Slent, at the foot of the Perdeberg. Nature offers thrilling golden red sunsets that encompass Table Mountain. It also offers you unbelievable surprises... like finding a family of baboons delighting in our Petite Sirah grapes. It's a unique sight. They meander though the grapevines picking the ripest bunch and carry it under their arms to then lose it on picking another one. The loss is not irreparable; our watchdogs send them away and let us harvest what becomes the content of this bottle. A smooth, fruity, hearty and pleasant wine for the palate and smell. Our baboons can guarantee that!

in the vineyard : Soil: Gravelly, well-drained soils, as well as Perdeberg Mountain sandstone.
Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually.

about the harvest: Grapes were harvested.

in the cellar : Grapes were harvested at an optimum ripeness of 24°B, inoculated with a pure yeast strain and fermented on the skins until dry.
After alcoholic fermentation was completed in steel tanks, malolactic fermentation took place in big oak barrels.