

## AYAMA Cabernet Sauvignon 2013

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. Ideally served at 18 – 19° C

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** AYAMA Wines

**winemaker :** Michela Dalpiaz

**wine of origin :** Voor Paardeberg

**analysis :** alc : 14.17 % vol   rs : 4.0 g/l   pH : 3.40   ta : 5.7 g/l   va : 0.59 g/l   so2 : 50 mg/l   fso2 : 14 mg/l

**type :** Red   **body :** Medium

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

**ageing :** Ready for immediate enjoyment but will mature well for up to four 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 by hand in March.

**in the cellar :** 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. The wine was filtered and bottled in May 2015.

