

AYAMA Chardonnay Unwooded 2012

A well-balanced wine with complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla.
Ideal served at: 10 - 12° C

Enjoy it with flavorful dishes. A good companion to shellfish, light meat dishes, salmon, oysters and salad.

variety : Chardonnay | 100% Chardonnay

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Paarl

analysis : alc : 13.95 % vol rs : 2.03 g/l pH : 3.48 ta : 5.65 g/l va : 0.27 g/l

so2 : 118.49 mg/l fso2 : 33.85 mg/l

type : White

pack : Bottle size : 0 closure : Screwcap

ageing : Ready for immediate enjoyment but will mature well for up to 3 years.

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

about the harvest: March 2012 by hand

in the cellar : Alcoholic and malolactic fermentation in steel tanks. Matured on the lees for four months. Fining and filtering before bottling.
Bottling date: 10 August 2012