

## AYAMA Chenin Blanc 2017

A straw appearance with excellent varietal expressions. Very intense aromas, which range from country hay, floral, tropical fruit and apricots to spice. Plenty of ripe fruit flavours. The hints of residual sugar are well balanced by acidity. Intense rounded mouth feel, ripe pear opulence, long finish. Ideally served at 12 - 14° C

A good option is fish of any kind as is grilled chicken, cheese soufflé, seafood pasta and gammon.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** AYAMA Wines

**winemaker :** Michela Dalpiaz

**wine of origin :** Voor Paardeberg

**analysis :** alc : 13.26 % vol    rs : 4.28 g/l    pH : 3.35    ta : 5.95 g/l    va : 0.54 g/l

**type :** White    **style :** Dry

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

**ageing :** Drinking exceptionally well now and will gain in intricacy over the next two years.

**in the vineyard :** Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually. Soil: Perdeberg Mountain sandstone, granite and shale.

**about the harvest:** Hand harvested in February 2016.

**in the cellar :** After the grapes were crushed, the must was fermented with selected yeast at 13° C. Once fermentation was complete, the wine was racked, fined, filtered, in February 2017 the wine was stabilized and bottled.

