

AYAMA Leopard Spot Red 2015

This is a supple, elegant and very appealing wine with the tannins well integrated, but prominent enough to need 6 months longer to show off the ripe, fleshy black-cherry, plums, chocolate shavings to their best advantage and to be combined to the tone of spiciness and peppery flavours which are insured by the Shiraz in good percentage.

A wine for classic roasts, great steaks and venison and cheeses – Ideal for Indian and Malaysian food.

variety : Blend - Red | 52% Pinotage, 43% Shiraz, 5% Grenache Noir

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Voor Paardeberg

analysis : alc : 14.10 % vol rs : 3.0 g/l pH : 3.59 ta : 5.6 g/l va : 0.49 g/l so2 : 86 mg/l fso2 : 34 mg/l

type : Red **style** : Dry **taste** : 0

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

ageing : Drinking exceptionally well now and will gain in intricacy over the next five 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.

about the harvest: Grapes were hand-harvested in March at an optimum ripeness of 24°B.

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 after that the wine was blended together and maturing in steel tanks before the bottling.

