

AYAMA Leopard Spot White 2017

Light golden yellow appearance - delicate complex wine with peach, apricot, honey and spice aromas. Intense rounded mouth feel, ripe pear opulence, long finish. Fresh.

The highly aromatic and fruit forward nature of the grape allows this wine to pair well with spicy foods such as Thai cuisine or Vietnamese cuisine. The subtle floral notes of our viognier and vinified without the use of oak barrels tend towards the ones found in saké, thus making it a perfect match with sushi and sashimi. it pairs equally well with many outspoken (French) cheeses.

variety : Blend - White | 90% Chenin blanc, 10% Grenache blanc

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Voor Paardeberg

analysis : **alc** : 13.31 % vol **rs** : 2.0 g/l **pH** : 3.40 **ta** : 6.0 g/l **va** : 0.56 g/l

type : White **style** : Dry **taste** : Fruity

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 and shale.

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about the harvest: March 2017 by hand.

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, and aged IN steel Tanks for long time on its yeasts. In early November 2017 the wine was fined, filtered, and in May we proceeded with stabilisation and bottling.

