

AYAMA Pinotage 2017

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Delicious on its own or with poultry, game and red meat dishes. Ideally served at 18 – 19° C

variety : Pinotage | 100% Pinotage

winery : AYAMA Wines

winemaker : Michela Sfiligoi

wine of origin : Voor Paardeberg

analysis : alc : 14.06 % vol rs : 4.0 g/l pH : 3.57 ta : 5.1 g/l va : .92 g/l so2 : 100 mg/l fso2 : 51 mg/l

type : Red **style :** Dry **taste :** Fruity

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

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

In love with South African lands, Pinotage is capricious and faithful with great character, profoundly linked to the producer's personality who believes in it and who knows how to make it sometimes curious and fun, strict and authoritative, jealous and intransigent.

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 - 800 mm annually. Gravelly, well-drained soils, as well as Perderberg Mountain sandstone.

about the harvest : Harvested in February 2017 by hand.

in the cellar : Healthy grapes came in at optimal ripeness of 26.5 balling, late February 2017. 2 days cold soaking at 10C in stainless steel. Inoculated with D80 – specially selected yeast for cooler ferments, to enhance the fruit intensity, good mouth feel and silky tannins. Pump overs vary from every 2 - 4 hours as the fermentation progresses. The wine was pressed at 4 Balling to finish alcohol fermentation in stainless steel tank. Wine was racked and inoculated with malolactic bacteria, that lasted just over 3 weeks. The wine was bottled in May 2018.

