

AYAMA Baboon's Cheek Viognier 2017

White floral such as honey-suckle or jasmine, as well as orange blossom. Along with a honey or honey-suckle notes, you'll also find stone fruit flavors, peach, apricot, nectarine, as well as a nice spice component that can be described as baking spices. Full bodied, "lanolin" feel in your mouth.

The highly aromatic and fruit forward nature of the grape allows viognier to pair well with spicy foods such as 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. Viognier pairs equally well with many outspoken (french) cheeses.

variety : Viognier | 100% Viognier

winery : AYAMA Wines

winemaker : Michela Sfiligoi

wine of origin : Voor Paardeberg

analysis : alc : 13.60 % vol rs : 3.5 g/l pH : 3.30 ta : 5.7 g/l va : 0.39 g/l so2 : 98 mg/l fso2 : 13 mg/l

type : White **taste :** Fruity

pack : 0 **size :** 750ml **closure :** Cork

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

Africa's soul is born at Slent, at the foot of Perdeberg Mountain. Stunning red-gold sunsets highlight Table Mountain as our baboons leave the Viognier vineyard for their night's rest. But look! The leader of the troop lingers with his baby safely in his arms. Baby baboon grins at us, wondering what kind of two-legged baboons we might be. The cheeky Daddy turns his back and walks off, swaggering as if he owns the land. It's winter time, no loss of grapes; but now, when we walk in the Viognier we recall that cheeky Daddy Baboon. White floral tones of honeysuckle, jasmine, and orange blossom blend with the fruity flavors of peach, apricot and nectarine. A delicate hint of baking spices enhances the full-bodied, "lanolin" feel in the mouth. Be a Cheeky Daddy drinking Ayama Viognier!

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.
Bottling: March 2018

about the harvest: Harvested: March 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, fined, filtered, in august we will proceed with stabilization and bottling.

