

## AYAMA Vermentino 2017

Vermentino taste is a quite difficult to define in few words. This is because Vermentino has higher levels of phenols which contribute to its subtle bitterness on the finish - a taste often described as green almond. A glass of classic Sardinia Vermentino will offer up lively aromas of pear, white peach, lime and pink grapefruit with subtle notes of crushed rocks and citrus zest. On the palate, Vermentino is almost always dry and somewhat oily with flavours of grapefruit and citrus, with a crushed rocky minerality and saltiness. On the finish, it can be a bit snappy with bitterness similar to the taste of grapefruit pith or, if it's on the riper side, fresh almond. We are happy to say Ayama Vermentino has the complexity of a Sardinian Vermentino, combined with the flavours of South African soil.

The Vermentino pairs beautifully with seafood, light, tasty pastas dishes as well as soft paste cheeses.

**variety :** Vermentino | 100% Vermentino

**winery :** AYAMA Wines

**winemaker :** Henry Coetzee

**wine of origin :** Voor Paardeberg

**analysis :** alc : 13.66 % vol rs : 1.02 g/l pH : 3.40 ta : 5.60 g/l va : 0.62 g/l so2 : 103 mg/l fso2 : 27 mg/l

**type :** White **style :** Dry **body :** Full **taste :** Fruity **wooded**

**pack :** Bottle **size :** 750ml,1500ml,3000ml,5000ml **closure :** Cork

**ageing :** Drinks exceptionally well now, gaining intricacy over the next 5 years.

**in the vineyard :** The vineyard is trellised on a Guyot / Double Arch system, and only a selected few of the farm workers are selected to carry out development and canopy management, with extreme attention to detail.

Soil: Disintegrated granite and clay materials

Sun exposure: NE to SW row direction

**about the harvest:** The grapes were handpicked on 12 February 2016 early morning. Coming into the cellar at a balling of 24, Ph 3.3 and TA 6.03. Quantity harvested 2,493 kg in cases transferred to 400kg bins.

**in the cellar :** The Vermentino was whole bunch pressed, enzymatically settled and racked after 2 days. Fermented with a hybrid local commercial yeast in tank. During the middle of fermentation, the wine was transferred to barrel. The makeup of the barrels were all older neutral barrels. It matured in barrel until April 2017, where after it was taken out, and prepared for bottling.

