

AYAMA Méthode Cap Classique Blanc de Blancs 2008

Grapes were hand harvested into small bins, in the cool of the morning. Bunches were pressed whole and only free run juice was used in the final blend. After primary fermentation the wine underwent malolactic fermentation of which 5% was done in barrel. After blending and bottling fermentation commenced in the bottle for 6 weeks at 15°C, thereafter the wine was bottle matured on the lees for 36 months before disgorging.

Serve well chilled. Enjoy on its own or with oysters, delicate seafood dishes and salads.

variety : Chardonnay | 100% Chardonnay

winery : AYAMA Wines

winemaker : Michela Dalpiaz

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 8.3 g/l pH : 3.26 ta : 6.11 g/l

type : 0

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

2013 China Wine and Spirits Awards - Silver

ageing : 5 - 7 years from vintage.

in the vineyard : A mild spring and early summer combined with low disease pressure set the stage for a promising season and resulted in healthy grape vines. The ripening period was characterized by intermittent periods of warm and cool weather. Characteristic wines showing typical varietal and seasonal expression were crafted, showing superior balance and vibrant fruit.

about the harvest: Mid January 2008. Hand harvested into bins, in the cool of the morning.

in the cellar : Whole bunches pressed and only free run juice was used for final blend. Selected yeast were used for primary fermentation. The wine underwent malolactic fermentation, 3% was matured in barrel. It was bottled at a cool temperature to enhance varietal characteristics. Maturation: 36 months in bottle Disgorging date: November 2011.