



AYAMA
South Africa

CHENIN BLANC OLD VINE

ORIGIN	<i>Voor Paardeberg</i>
HARVEST	<i>March by hand</i>
GRAPE VARIETY	<i>100% Chenin Blanc Old Vine from Heritage Block planted 1986</i>
SOIL TYPE	<i>Paardeberg Mountain sandstone, granite and shale</i>
VINIFICATION	<i>Fermentation takes place in stainless steel tanks at low temperatures. Aged in second passage 500-litre tonneau for 6 months with weekly batonnage. Released after 6 months of maturation in the bottle</i>
SERVING SUGGESTIONS	<i>To be paired with mussels or chicken curry, roasted pork, fried lamb chops</i>
TASTING NOTES	<i>Straw yellow colour. Warm notes of backed apple blend with balsamic fragrances of laurel and linden flowers. In the mouth, notes of mandarin marry soft and buttery nuances of ripe mango. Long and persistent with its minerality and velvety texture</i>



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