



AYAMA
South Africa

SHIRAZ

ORIGIN	<i>Paarl</i>
HARVEST	<i>March by hand</i>
GRAPE VARIETY	<i>100% Shiraz</i>
SOIL TYPE	<i>Gravelly, well-drained soils, as well as Paardeberg Mountain sandstone</i>
VINIFICATION	<i>Grapes were harvested at an optimum ripeness, inoculated with a pure yeast strain and fermented on the skins until dry</i>
SERVING SUGGESTIONS	<i>Grilled and barbecued food. Ideal with Goulash, Kassler Rib, roast venison and meatballs</i>
TASTING NOTES	<i>This grape pronounces a full red wine bouquet expressing ripe berries overlaid with green pepper and spicy flavours. There is excellent follow through onto the palate where the peppery flavours dominate. The soft tannins give the wine elegance and make it harmonious.</i>



Slent Farms (Pty) LTD
PAARDEBERG RD - WINDMUEL
VOOR PAARDEBERG
PAARL - 7630
SOUTH AFRICA
Phone: +27 (0)21 8698313
www.ayama.info
ayama@ayama.info

Company Reg.
N. 2004/028094/07
VAT n. 4440216325