



AYAMA
South Africa

VIOGNIER

ORIGIN	<i>Voor Paardeberg</i>
HARVEST	<i>February by hand</i>
GRAPE VARIETY	<i>100% Viognier from our vineyards</i>
SOIL TYPE	<i>Paardeberg Mountain sandstone, granite and shale</i>
VINIFICATION	<i>Soft pressing of the bunches. Fermentation and ageing takes place in stainless steel tanks at low temperatures, to preserve the aromatics of the fruit. Bottling takes place during spring season</i>
SERVING SUGGESTIONS	<i>Its characteristics allow an extreme versatility of combination, with the appetizers, from light salads to seafood, and most notably with foods with a hint of spiciness</i>
TASTING NOTES	<i>The colour is bright straw-yellow. The aromas recall notes of bergamot, juicy apricot and tropical fruit. On palate, it is dry, crisp and clean with hints of vanilla and fruit, pleasantly balanced</i>



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