AYAMA

South Africa

Pinotage 2017

Origin:

Voor Paardeberg

Harvest:

February 2017 by hand

Blend information:

100% Pinotage grapes from our vineyards.

Climate:

Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 – 800 mm annually.

Soil:

Gravelly, well-drained soils, as well as Perderberg Mountain sandstone.

Vinification:

We harvest 2 times, during the morning and during the afternoon. Healthy grapes came in at optimal ripeness of 26.5 balling, late March 2017. 2 days cold soaking at 10C in stainless steel. Inoculated with D80 – specially selected yeast for cooler ferments, to enhance the fruit intensity, good month feel and silky tannins. Pump overs vary from every 2 – 4 hours as the fermentation progresses. The wine was pressed at 4 Balling to finish alcohol fermentation in stainless steel tank. Wine was racked and inoculated with malolactic bacteria, that lasted just over 3 weeks. The wine was bottled in May 2018

Serving suggestions:

Delicious on its own or with poultry, game and red meat dishes.

Tasting notes:

Concentrated ruby crimson in colour, a full fruity wine with flavours of ripe plums and cherries, rich with a persistent finish with aromas of overripe berries, blackcurrants, and an earthy undertone, a harmonious balance noted by an elegant structure.

Ageing potential:

Ready for immediate enjoyment but will mature well for up to three years.

Ideal served at:

18 – 19° C

Producer comment:

In love with South African lands, Pinotage is capricious and faithful with great character, profoundly linked to the producer's personality who believes in it and who knows how to make it sometimes curious and fun, strict and authoritative, jealous and intransigent. This is concentrated ruby crimson in colour, a full fruity wine with flavours of ripe plums and cherries, rich with a persistent finish with aromas of overripe berries, blackcurrants, and an earthy undertone, a harmonious balance noted by an elegant structure. To be loved just as it is.