



SAUVIGNON BLANC 2006

AYAMA

VINTAGE:

2006

ORIGIN:

PAARL

HARVEST DATE:

FEBRUARY 2006 BY HAND

BLEND INFORMATION:

100% SAUVIGNON

BOTTLING DATE:

AUGUST 2006

CLIMATE:

MEDITERRANEAN CLIMATE WITH MODERATE SUMMERS AND COLD, RAINY WINTERS. RAINFALL OF APPROXIMATELY 600 - 800 MM ANNUALLY.

SOIL:

GRAVELLY, WELL-DRAINED SOILS.

VINIFICATION:

50% OF THE WINE HAD EXTENDED SKIN CONTACT. OVERNIGHT SETTLEMENT AND COLD FERMENTATION TOOK PLACE, WHERE AFTER FERMENTED DRY, ASSURES MAXIMUM FLAVOUR AND MORE COMPLEXITY..

SERVING SUGGESTIONS:

ENJOY WITH SEAFOOD, PASTA, FRESH GARDEN SALADS OR JUST ON ITS OWN.

TASTING NOTES:

THIS IS A WELL-BALANCED, DRY WINE WITH COMPLEXITY OF ASPARAGUS AND NETTLE FLAVOURS AND SOME LITCHI UNDERTONES. IT HAS A CRISP, DRY FINISH AND A LINGERING AFTERTASTE.

AGEING POTENTIAL

READY FOR IMMEDIATE ENJOYMENT BUT WILL MATURE WELL FOR UP TO 3 YEARS.

IDEAL SERVED AT :

10-12° C.

PRODUCTION:

20.000 BOTTLES.

WINE ANALYSIS:

ALCOHOL 12.00%

RESIDUAL SUGAR 1.60 G/L

ACIDITY 5.05 G/L

PH 3.60

PRODUCER COMMENT:

CLIMATE, SOIL AND VINTAGE INFLUENCE THIS INTERNATIONAL WINE AND DETERMINE ITS CHARACTER WITH THOUSANDS OF DIFFERENT TONES IN THE WORLD. FROM PAARL THIS DELICATE AND ELEGANT SAUVIGNON, FRESH, COMPLEX AND MINERAL. AN INTENSE, CHARMING AND INTRIGUING NOSE. CLOSE YOUR EYES AND FEEL THE FRESHNESS OF SOUTH AFRICAN WINTERS, WHEN AFTER HEALTHY RAINS AIR IS BLOWING AND SUN IS SHINING ON GREEN OPEN SPACES.

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