



# CHARDONNAY 2006 AYAMA

**VINTAGE:**

2006

**ORIGIN:**

PAARL

**HARVEST DATE:**

FEBRUARY 2006 BY HAND

**BLEND INFORMATION:**

100% CHARDONNAY FROM VINEYARDS IN PAARL REGION.

**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:**

ALCOHOLIC AND MALOLACTIC FERMENTATION IN SMALL FRENCH OAK BARRELS. MATURED ON THE LEES FOR FOUR MONTHS. FINING AND FILTERING BEFORE BOTTLING.

**SERVING SUGGESTIONS:**

ENJOY IT WITH FLAVOURFUL DISHES. A GOOD COMPANION TO SHELLFISH, LIGHT MEAT DISHES, SALMON, OYSTERS AND SALAD.

**TASTING NOTES:**

A LIGHTLY OAKED, WELL-BALANCED WINE WITH AROMAS OF BAKED PEAR, LIME AND WHIFFS OF BUTTERED TOAST.

**AGEING POTENTIAL**

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

**IDEAL SERVED AT :**

10-12° C.

**PRODUCTION:**

40.000 BOTTLES.

**WINE ANALYSIS:**

ALCOHOL 14,09%

RESIDUAL SUGAR 2,40 G/L

ACIDITY 5,21 G/L

PH 3,49

**PRODUCER COMMENT:**

CHOSEN THE WORLD OVER FOR ITS STRENGTH AND HARMONY, IT IS PERSONIFIED IN EACH AND EVERY BOTTLE BY THE INTERPRETATION OF ITS WINE GROWER. WE DESIRE OURS TO BE INTENSE, INVITING AND TEMPTING. LIKE ITS BUNCHES IN THE VINEYARD WHEN MATURE. THIS WINE HAS COMPLEX FLAVOURS OF TROPICAL FRUIT AND RIPE CITRUS ENDING ON A CLEAR, CRISP NOTE, WITH TRACES OF CLOVE AND GINGER, RICH BUTTERSCOTCH AND VANILLA.

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