



MERLOT 2005

AYAMA

VINTAGE:

2005

ORIGIN:

PAARL

HARVEST DATE:

FEBRUARY 2005 BY HAND

BLEND INFORMATION:

100% MERLOT FROM OUR VINEYARDS.

BOTTLING DATE:

NOVEMBER 2005

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 PEDERBERG MOUNTAIN SANDSTONE.

VINIFICATION:

GRAPES WERE HARVESTED AT AN OPTIMUM RIPENESS OF 24°B, INOCULATED WITH A PURE YEAST STRAIN AND FERMENTED ON THE SKINS UNTIL DRY. AFTER ALCOHOLIC FERMENTATION WAS COMPLETED, MALOLACTIC FERMENTATION TOOK PLACE BEFORE THE WINE WAS MATURED IN STEEL TANKS.

SERVING SUGGESTIONS:

A WINE FOR CLASSIC ROASTS, GREAT STEAKS AND VENISON AND SOFT, CREAMY CHEESES.

TASTING NOTES:

THIS IS A SUPPLE, ELEGANT AND VERY APPEALING WINE WITH THE TANNINS WELL INTEGRATED, BUT PROMINENT ENOUGH TO NEED A YEAR OR TWO LONGER TO SHOW OFF THE RIPE, FLESHY BLACK-CHERRY, CHOCOLATE SHADINGS TO THEIR BEST ADVANTAGE.

AGEING POTENTIAL

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

IDEAL SERVED AT :

18 – 19° C.

PRODUCTION:

60.000 BOTTLES.

WINE ANALYSIS:

ALCOHOL 13.80%

RESIDUAL SUGAR 2.80 G/L

ACIDITY 5.28 G/L

PH 3.63

PRODUCER COMMENT:

PASSION, LOVE AND RESPECT FOR THE AFRICAN TERROIR. MERLOT, AN INTERNATIONAL GRAPE WHICH HAS THE GIFT OF ELEGANCE AND BALANCE, EMBRACES THIS LAND WITH ALL OF ITS CONTRADICTIONS AND GREATNESS. A SIMPLE VINIFICATION THAT PRESERVES THE TASTE OF THE FRUIT THAT THE GRAPEVINE PROFFERS. IT PROVIDES SENSATIONS OF RIPE PRUNES AND WILD BERRIES THAT ARE ELATED BY A LIGHT PRESENCE OF SPICES. YOU WILL BE AMAZED AT HOW YOUR SOUL IS ABLE TO SENSE THE HEAT OF THE AFRICAN SUN.

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