



PINOTAGE 2005

AYAMA

VINTAGE:

2005

ORIGIN:

PAARL

HARVEST DATE:

MARCH 2005 BY HAND

BLEND INFORMATION:

100% PINOTAGE FROM PAARL VINEYARDS.

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, AS WELL AS PEDERBERG MOUNTAIN SANDSTONE.

VINIFICATION:

FOR 75% OF THE DURATION OF ALCOHOLIC FERMENTATION, JUICE IS PUMPED OVER THE SKIN CAP FOR COLOUR AND FLAVOUR EXTRACTION. THIRTY PERCENT OF THE WINE IS MATURED IN NEW TO THIRD-FILL SMALL OAK BARRELS FOR TEN MONTHS.

SERVING SUGGESTIONS:

DELICIOUS ON ITS OWN OR WITH POULTRY, GAME AND RED MEAT DISHES.

TASTING NOTES:

THE APPEALING FRUITINESS WITH CHARACTERISTIC BANANA FLAVOURS IS IN PERFECT HARMONY WITH THE SOFT OAK AND SMOOTH TANNINS. A MEDIUM-BODIED AND ACCESSIBLE WINE.

AGEING POTENTIAL

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

IDEAL SERVED AT :

18 – 19° C.

PRODUCTION:

40.000 BOTTLES.

WINE ANALYSIS:

ALCOHOL 14,51%

RESIDUAL SUGAR 2,80 G/L

ACIDITY 5,50 G/L

PH 3,89

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, AN HARMONIOUS BALANCE NOTED BY AN ELEGANT STRUCTURE.

TO BE LOVED JUST AS IT IS.

Slent Farms (Pty) LTD

P.O. BOX 2180

WINDMEUL 7160

SOUTH AFRICA

Phone/Fax:

+27 (0)21 8698313

www.slentfarms.com

info@slentfarms.com

Company Reg.

N. 2004/028094/07

VAT n. 4440216325