



AYAMA
South Africa

CABERNET SAUVIGNON OLD VINE

ORIGIN	<i>Voor Paardeberg</i>
HARVEST	<i>March by hand</i>
GRAPE VARIETY	<i>100% Cabernet Sauvignon Old Vine from Heritage Block planted 1988</i>
SOIL TYPE	<i>Paardeberg Mountain sandstone, granite and shale</i>
VINIFICATION	<i>Alcoholic fermentation was completed in steel tank at controlled temperature, with frequent pump-over. Maceration post fermentation in tank for 3 months. Matured in 2000 lt casks for 9 months</i>
SERVING SUGGESTIONS	<i>Pairs well with grilled meats such as chicken, pork and beef. Try with eggplant parmigiana or mushroom risotto</i>
TASTING NOTES	<i>Intense ruby-red colour, ample bouquet with scents of spices and notes of cloves and sour cherry. The mouthfeel recalls the "marasca" cherry under spirit with notes of pepper. Tannins are very elegant and balanced</i>



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