



AYAMA
South Africa

GRENACHE BLANC

ORIGIN

Voor Paardeberg

HARVEST

March by hand

GRAPE VARIETY

100% Grenache Blanc from our vineyards

SOIL TYPE

Paardeberg Mountain sandstone, granite and shale

VINIFICATION

After short maceration of the skins, the bunches are softly pressed. Fermentation takes place in stainless steel tanks at low temperatures. Maturation on the fine lees before bottling

SERVING SUGGESTIONS

To combine with food rich in flavour, with fish or to meats like lamb. It suited with dishes rich in spices, like Lebanese dishes

TASTING NOTES

Bright pale yellow, the nose has a green apple, mandarin and tropical aromas. Full bodied on the palate with flavors of white peach and a long, persistent minerality



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