



AYAMA
South Africa

PETITE SIRAH

ORIGIN	<i>Voor Paardeberg</i>
HARVEST	<i>March by hand</i>
GRAPE VARIETY	<i>100% Petite Sirah from our vineyards</i>
SOIL TYPE	<i>Gravelly, well-drained soils, as well as Paardeberg Mountain sandstone</i>
VINIFICATION	<i>Alcoholic fermentation was completed in steel, at controlled temperature, with frequent punching down. Malolactic fermentation took place in 500 lt barrels and aged for 9 months. Bottled in late spring</i>
SERVING SUGGESTIONS	<i>Meats, stew, braised and grilled meats are excellent food and wine matches for Petite Sirah</i>
TASTING NOTES	<i>Petite Sirah is deep, dark, and rich. On the nose expect sweet black berry fruit, blueberry, chocolate, baking spices, and cigar. On the palate, it is rich and round with ripe berry notes, leather, cocoa, anise, and cinnamon.</i>



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