



AYAMA  
*South Africa*

## Baboon's Cuddle Pinotage 2017

**Origin:**

Voor Paardeberg

**Harvest:**

March 2017 by hand

**Blend information:**

100% Pinotage from our vineyards

**Bottling:**

April 2018

**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 Perdeberg 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 six months.

**Serving suggestions:**

Delicious on its own or with poultry, game and red meat dishes.

**Tasting notes:**

A distinctive mocha, dark chocolate and toffee flavour complemented by berry aromas makes this wine truly unique. The wine is medium bodied, soft and easy to drink with an abundance of juicy fruit and velvety and smooth tannins.

**Ageing potential:**

Ready for immediate enjoyment but will mature well for up to 4 years.

**Ideal served at:**

18° C



**Producer comment:**

The soul of Africa resides at Slent, at the foot of Perdeberg Mountain. Nature offers thrilling golden red sunsets that encompass Table Mountain. It also offers you unbelievable surprises... like finding a mummy baboon cuddling her baby baboon in our Pinotage vineyard. It's a unique sight. Baby baboon moves arranging himself in a comfortable and cosy position squeezing tightly in mum's arms to receive few Pinotage berry's as special sweet treat. The loss is not irreparable and the sight is priceless. A distinctive mocha, dark chocolate and toffee flavour complemented by berry aromas makes this wine truly unique. The wine is medium bodied, soft and easy to drink with an abundance of juicy fruit and velvety and smooth tannins. A real cuddle!