



AYAMA
South Africa

Leopard Spot White 2017

Origin:

Voor Paardeberg

Harvest:

March 2017 by hand.

Blend information:

Chenin blanc 90%, Grenache blanc 10%

Bottling:

May 2018

Climate:

Mediterranean climate with moderate summers and cold, rainy winters. Rainfall of approximately 600 – 800 mm annually.

Soil:

Perdeberg Mountain sandstone, granite.

Vinification:

After the grapes were crushed, the must was fermented with selected yeast at 13 °C. Once fermentation was complete, the wine was racked, and aged IN steel Tanks for long time on its yeasts. In early November 2017 the wine was fined, filtered, and in May 2018 we proceeded with stabilisation and bottling.

Serving suggestions:

The highly aromatic and fruit forward nature of the grape allows this wine to pair well with spicy foods such as Thai cuisine or Vietnamese cuisine. The subtle floral notes of our viognier and vinified without the use of oak barrels tend towards the ones found in saké, thus making it a perfect match with sushi and sashimi. it pairs equally well with many outspoken (French) cheeses.

Tasting notes:

Light golden yellow appearance – delicate complex wine with peach, apricot, honey and spice aromas. Intense rounded mouth feel, ripe pear opulence, long finish. Fresh.

Ageing potential:

Drinking exceptionally well now and will gain in intricacy over the next five years



Producer's Comments:

The Leopard Spot White is a white blend mainly made from a selection of grapes of our best 28 years old blocks of Chenin Blanc. Delicate complex wine, with peach, apricot, honey and spice aromas. Intense round mouth feel, ripe pear opulence, long finish, fresh. It is dedicated to our Leopards, stunning creatures living on our mountain where they were spotted more than few times. Made to be taking you to a special spot in South Africa.