



AYAMA  
*South Africa*

## Carignan 2017 The Red Pathway

**Origin:**

Voor Paardeberg

**Harvest:**

March 2017 by hand

**Blend information:**

100% Carignan grapes from our vineyards.

**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 Perderberg Mountain sandstone.

**Vinification:**

Harvested early morning, healthy grapes came in at optimal ripeness of 27.5 balling, END of March 2017. 1 day cold soaking at 10C in stainless steel. Inoculated with D80 – specially selected yeast for cooler ferments, to enhance the fruit intensity, good mouth feel and silky tannins. Pump overs vary from every 2 – 4 hours as the fermentation progresses. The wine was pressed at 4 Balling to finish alcohol fermentation in stainless steel tank. Wine was racked and inoculated with malolactic bacteria, that lasted just over 3 weeks. Aged in 500 litres 3 years old barrels for 24 months. The wine was bottled in October 2019

**Serving suggestions:**

It's delicious paired with roast meats, duck and earthy root vegetables.

**Tasting notes:**

Carignan is an expression of dark cherry fruit, blueberries, violet and other floral aromas along with notes of orange peel, black liquorice and cocoa. Well bodied with tannins that have a fine, dusty aspect and fresh and lively acidity with excellent potential for ageing.

**Ageing potential:**

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

**Ideal served at:**

18 – 19° C

**Producer comment:**

Carignan is a name borrowed from French, but, depending upon your country of origin, you may know it as Bovale di Spagna, Cariñena, Carinyena, Mazuelo, Samsó and Carignano (del Sulcis) in Italy. The variety is most probably Spanish in origin with its still-undetermined crossing having happened somewhere in the lower part of Aragón in Spain's northeast, and possibly near the town of Cariñena, resulting in it taking the name. While thousands of hectares exist, it's the bush-trained old vines that are proving most exciting, as they give miserly yields of 1kg (even 300g) per vine of intensely flavoured grapes. Carignan is a tedious grape to grow, given its large, tight clusters and extremely long maturation cycle, therefore very prone to powdery mildew and bunch rot. It also needs poor, rocky soils and low rainfall to curb yields and increase its flavour concentration. As for Vermentino, our Perdeberg slopes looked ideal home to this grape. Carignan, the Red Pathway.

