



AYAMA
South Africa

Merlot 2020

Origin:

Voor Paardeberg

Harvest:

February by hand

Blend information:

100% Merlot 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:

Grapes were harvested at an optimum ripeness of 24° B, inoculated with a pure yeast strain and fermented on the skins until dry. After alcoholic fermentation was completed, malolactic fermentation took place in 3rd fill 500 lt. barrels and aged for 6 months. Bottled in November 2020.

Serving suggestions:

A wine for classic roasts, great steaks and venison and soft, creamy cheeses.

Tasting notes:

This is a supple, elegant and very appealing wine with the tannins well integrated, but prominent enough to need a year or two longer to show off the ripe, fleshy black-cherry, chocolate shadings to their best advantage.

Ageing potential:

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

Ideal served at:

18 – 19° C



Producer comment:

Passion, love and respect for the African terroir. Merlot, an international grape which has the gift of elegance and balance, embraces this land with all of its contradictions and greatness. A simple vinification that preserves the taste of the fruit that the grapevine proffers. It provides sensations of ripe prunes and wild berries that are elated by a light presence of spices. You will be amazed at how your soul is able to sense the heat of the African sun.