



AYAMA
South Africa

SAILOR MALAN N. 19

CHENIN BLANC

Origin:

Voor Paardeberg

Harvest:

February 2019 by hand

Blend information:

100% Chenin blanc from our bush vineyards.

Climate:

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

Soil:

Perdeberg Mountain sandstone, granite and shale.

Vinification:

After the grapes were crushed, the must was fermented with selected yeast at 13° C. Once fermentation was complete, the wine was racked, fined and aged in steel tanks. In September 2020 the wine will be stabilized and bottled.

Serving suggestions:

A good option is fish of any kind as is grilled chicken, cheese soufflé, seafood pasta and gammon.

Tasting notes:

A straw appearance with excellent varietal expressions. Very intense aromas, which range from country hay, floral, tropical fruit and apricots to spice. Plenty of ripe fruit flavours. The hints of residual sugar are well balanced by acidity. Intense rounded mouth feel, ripe pear opulence, long finish. Fresh.

ANALYSIS

Alcohol 14%, Acidity 6.4 gr. PH 3.20 Rs – 2,6gr.

Ideal served at:

12 – 14° C

Producer comment:

We celebrate the memory of Sailor Adolph Malan, a little boy who lived on Slent in the early 1910's , who later grew up to transform history by becoming a World War 2 War Hero, and one of the very first anti-apartheid fighters of South Africa. Today commemorates 57 years of the passing of this noble man who was light years ahead of his time. In remembrance of such a great man, Ayama is honouring the legacy of Sailor Malan by launching a wine range dedicated to him, and to tell his story of greatness and vision of this beautiful country of South Africa.

