



VERMENTINO

FERMENTED IN MUSIC

AYAMA VERMENTINO

VINTAGE: FIRST IN SOUTH AFRICA, 2016

VINEYARD PLANTED: 2014

NUMBER OF VINES: 3360

SINGLE VINEYARD BLOCK n. : 40

SUN EXPOSURE: NE to SW row direction

SOIL TYPE: Disintegrated granite and clay materials

SYSTEM: Guyot Trellis System

CLONE: I – CAP VS 12

IRRIGATION: Drip

HARVEST NOTES:

The grapes were handpicked on 12 February 2016 early morning. Coming into the cellar at a balling of 24, Ph 3.3 and TA 6.03.

Quantity harvested 2,493 kg in cases transferred to 400kg bins.

WINEMAKING DESCRIPTION:

The Vermentino was whole bunch pressed, enzymatically settled and racked after 2 days. Fermented with a hybrid local commercial yeast in tank. During the middle of fermentation, the wine was transferred to barrel. The makeup of the barrels were all older neutral barrels. It matured in barrel until April 2017, where after it was taken out, and prepared for bottling.

BOTTLING DESCRIPTION:

Bottling took place on the 24th of April 2017. Under strict supervision and by mobile bottling.

Big sizes bottles have been bottled the same day by hand.



BOTTLE SIZES AND QUANTITIES:

790 bottles	750 ml.
250 bottles	1500 ml.
48 bottles	3000 ml.
24 bottles	5000ml.

TASTING NOTES:

Vermentino taste is a quite difficult to define in few words. This is because Vermentino has higher levels of phenols which contribute to its subtle bitterness on the finish—a taste often described as green almond. A glass of classic Sardinia Vermentino will offer up lively aromas of pear, white peach, lime and pink grapefruit with subtle notes of crushed rocks and citrus zest. On the palate, Vermentino is almost always dry and somewhat oily with flavours of grapefruit and citrus, with a crushed rocky minerality and saltiness. On the finish, it can be a bit snappy with bitterness similar to the taste of grapefruit pith or, if it's on the riper side, fresh almond. We are happy to say Ayama Vermentino has the complexity of a Sardinian Vermentino, combined with the flavours of South African soil.

"If you are looking for a unique taste, this is your wine and you will love it forever."

"Enjoyable from now till the best occasion, no matter how far into the future you go..."

WINE ANALYSIS

Alcohol	13.66 vol.%
Residual Sugar	1.02 g p/l
Volatile Acidity	0.62 g p/l
pH	3.40
Total Acidity	5.60 g p/l
FSO2	27 mg/l
TSO2	103 mg/l

PRODUCER COMMENTS:

WINEMAKER - **Henry Coetzee**

I was honoured to have the privilege of working with the first Vermentino in South Africa, and I am sure that it has a very bright future in this country. On the wine itself - I think it's a truly spectacular first try and would love to see it in a year or two to see how it develops - it's absolutely delicious now.

AYAMA VITICULTURIST - **Attilio Dalpiaz**

I tendered this vineyard with the same passion I have for all the others, but I must admit, every time I go to this vineyard I do have a special feeling. I probably know every vine, and taught my team how to manage it with the same attention I give. When the first bunches started to show up, I was sure this grape will give us amazing

results. I am proud of the choice we made, proud to have brought something to South Africa which is *very unique with lots of potential*

AYAMA MARKETING MANAGER - Michela Dalpiaz

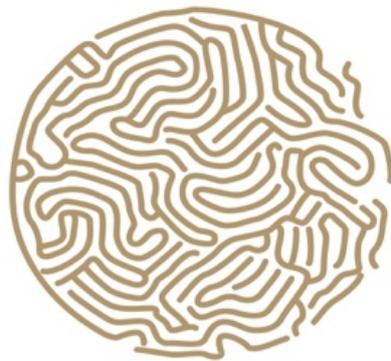
Vermentino is the most exciting and challenging wine in my life. Since the moment we decided 'yes, we go for it', to the first grapes that were harvested, it was a long wait, and I am not famous for being "patient". Now, that we have this wine sealed in bottles it is a fantastic trip on sharing our passion with everyone. Every year will be a Vermentino year from now on.

AYAMA MANAGER - Callie Hefer

I feel lucky enough to be part of this historic moment for the South African wine Industry. I feel lots of responsibility when talking about this vineyard. It's sort of like walking on eggs when Attilio says to me: "we need to do something in the Vermentino vineyard". Everything needs to be perfect, always. Every step of this adventure till now was moving. I'm looking forward to more plantings, harvests and tastings."

AYAMA TEAM

It was difficult to pronounce the word Vermentino at the beginning. The word is not easily slipping on the tongue! BUT now, VERMENTINO is OURS. In our heart, in our conversations, in our Future.



VERMENTINO

FERMENTED IN MUSIC