

Avondale Chenin Blanc 2004

Ripe tropical flavours, with of fynbos which are complemented by a lively, crisp and balanced mouth feel.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Avondale Farm

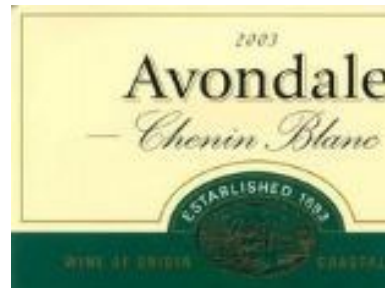
winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.26 ta : 6.2 g/l va : 0.6 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle



ageing : Drink now or within 2 years.

about the harvest: The grapes were picked at 22,5 - 23,5° Balling from 16 year old vines on Kroonstad and Koffieklip soil at an average yield of 6 tons per hectare.

in the cellar : The grapes were crushed and de-stemmed followed by a gentle pressing. Only the free run juice and 1st gentle pressing were used. It settled for 48 hours at 12°C before fermentation was inoculated and completed after 4 weeks at 23 - 15°C. Extended lees contact for 4 months on the fine lees was allowed, stirring it up every week. The wine was fined with bentonite and cold stabilised followed by a fine sheet filtration prior to bottling.