

## Avondale Chardonnay 2003

Well-integrated oak compliments abundant nutty and lime flavours with hints of tropical and floral notes. This wine is full bodied and well balance with a crisp long aftertaste.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Avondale Farm

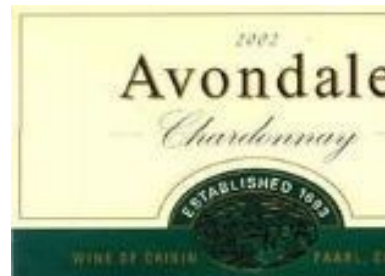
**winemaker** : Dewaldt Heyns

**wine of origin** : Coastal

**analysis** : **alc** : 14.5 % vol **rs** : 2.3 g/l **pH** : 3.37 **ta** : 5.5 g/l **va** : 0.36 g/l

**type** : White **style** : Dry **body** : Full **taste** : Fragrant **wooded**

**pack** : Bottle



**ageing** : A wine that is very accessible now but will only reach its peak mid 2005.

**about the harvest**: The fruit were hand selected and picked between 5 to 13 February 2003.

**in the cellar** : Fermentation took place in stainless steel tanks (47%) at 14°C and in new French 225l barrels (53%) at 16°C. After fermentation the wine was racked and left on its fine lees, stirred every 2nd week for 6 months. In total 53% was barrel matured for 8 months before blending. (Only 30% of the total blend went through Malolactic fermentation). The wine was given a very light bentonite fining for protein stability. A sheet filtration preceded bottling.