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# 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 14ºC and in new French 225l barrels (53%) at 16ºC. 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.