

Avondale Sauvignon Blanc 2004

A pronounced bouquet of ripe tropical fruit and green pepper with gooseberry undertones. A complex full-bodied wine with a crisp lingering aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avondale Farm

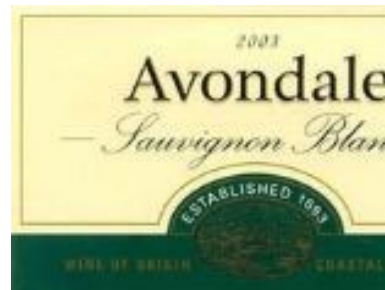
winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : **alc** : 12.8 % vol **rs** : 4.8 g/l **pH** : 3.20 **ta** : 7.3 g/l **va** : 0.40 g/l

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

pack : Bottle



ageing : Drink now or within the next 2 years.

about the harvest: The fruit was hand picked at 22, 23 and 24° Balling respectively from 13-year-old vines on steep south facing Hutton soils. The Average yield per hectare was 8,5tons.

in the cellar : This wine was made reductively. The grapes were de-stemmed and crushed followed by 12 hours of skin contact before it was gently pressed.. Fermentation took 3 weeks at 13-14°C. Extended lees contact was allowed for 4 months with a weekly stirring. A bentonite fining preceded a fine sheet filtration prior to bottling.