

## Avondale Chenin Blanc 2005

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**Old Mutual Trophy Wine Show 2006 - Bronze**

A very 'un-Chenin-like' Chenin Blanc, made to be enjoyed on its own or with light salads. This is not a showy wine, but an extremely drinkable wine with higher acid to add zippiness and zest. And do not forget to look out for the Sauvignon blanc characteristics of this wine!

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**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Avondale Farm

**winemaker :** Bertus Albertyn

**wine of origin :**

**analysis :** alc : 12.57 % vol    rs : 1.6 g/l    pH : 3.49    ta : 7.0 g/l

**type :** White

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Old Mutual Trophy Wine Show 2006 - Bronze (76/100)

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**ageing :** Made to be enjoyed in the year of vintage.

**in the vineyard :** Viticulturist: Johnathan Grieve

10 year old vines

Yield of 8 tons -10 tons per hectare

**about the harvest:** The grapes were picked at 22°B - 24°B from 10 year old vines on Kroonstad and Koffieklip soils at an average yield of 9 tons per hectare.

**in the cellar :** The grapes were crushed and de-stemmed, followed by a gentle pressing. Only the free run juice and first gentle pressing were used. It settled for 48 hours at 12°C before inoculation and fermentation of four weeks at 23°C -15°C. Extended lees contact of four months on the fine lees was allowed.

