

Avondale Rosé 2005

Sweet strawberry flavours that mesmerize you and lure you into thinking it is a semi-sweet wine. Under the abundant fruitiness, lurks a refreshing acid. Perfect in summer on the "stoep" (or terrace). Keep plenty of chilled bottles handy.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Avondale Farm

winemaker :

wine of origin :

analysis : alc : 13.32 % vol rs : 5.2 g/l pH : 3.23 ta : 6.5 g/l

type : Rose

ageing : Drink now, because you absolutely want to and have to.

in the vineyard : Viticulturist: Johnathan Grieve

18 year old vines

Yield of 4 tons per hectare

Small berries which give super concentrated juice and wine.

about the harvest: The grapes were picked at between 24° and 25° Balling.

in the cellar : The grapes were fermented dry in a stainless steel tank. After fermentation the wine was kept on the lees for a month, racked, filtered and bottled.

