

Avondale Sauvignon Blanc 2005

Superbly balanced with alluring tropical fruit flavours that make you want to drink chilled bottle after chilled bottle.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avondale Farm

winemaker :

wine of origin :

analysis : alc : 12.5 % vol rs : 1.8 g/l pH : 3.2 ta : 7.5 g/l

type : White

ageing : Made to be enjoyed in the year of vintage, but with undertones of grass and asparagus the wine may surprise one three years down the line.

in the vineyard : Viticulturist: Johnathan Grieve

3 - 5 year old vines

Yield of 8 - 10 tons per hectare

about the harvest: The grapes were harvested from south-facing vineyards in Devon Valley, Stellenbosch and from Faure vineyards overlooking False Bay. The grapes were picked between 21°B and 24° Balling.

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. Juice settled for 48 hours at 12°C before being inoculated and fermentation lasted four weeks at 23°C -15°C. Four months contact with the fine lees was allowed.

