

## **Avondale Cabernet Sauvignon 2001**

Available only in the UK Veritas Awards 2006 - Bronze Medal Michelangelo Awards 2006 - Silver Medal

Well-balanced and structured wine with beautiful Cabernet fruit, which carries through to the palate. A Cabernet made for Cab lovers.

variety: Cabernet Sauvignon | Cabernet Sauvignon

winery: Avondale Farm
winemaker: Bertus Albertyn
wine of origin: Coastal

analysis: alc:14.5 % vol rs:3.36 g/l pH:3.43 ta:6.19 g/l

type:Red wooded
pack:Bottle closure:Cork

Michelangelo Awards 2006 - Silver Medal

ageing: Enjoy now or keep for another ten years.

in the vineyard: 12 year old trellised vines on a north facing slope. Well-drained granite soils.

**about the harvest:** Grapes were hand picked at 25° Balling and then fermented at 28°C for eight days, followed by an average of 14 days' extended skin contact.



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