

Avondale Chardonnay Sur Lie 2005

Surprisingly big on the palate, with crisp, almost Sauvignon Blanc characteristics coming through on the nose.

variety : Chardonnay | 100% Chardonnay

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.35 g/l pH : 3.22 ta : 6.2 g/l

type : White style : Dry body : Full taste : Fragrant wooded

pack : Bottle

ageing : Made to be enjoyed immediately.

in the vineyard : 3 and 12 year old vines.

Yield of 8 – 10 ton per hectare.

about the harvest: The grapes were hand-picked at between 23° and 25° Balling and fermented in stainless steel tanks at 12°C for 10 days.

in the cellar : After fermentation the wine was kept on the lees for four month before bottling.

