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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.