

Avondale Chenin Blanc 2006

Veritas Awards 2006 - Gold Medal

Michelangelo Awards 2006 - Silver Medal

A very "un-Chenin-like" Chenin Blanc, made to be enjoyed on its own or with light salads. This is not a showy wine, but an extremely drinkable wine with higher acid to add zippiness and zest. And do not forget to look out for the Sauvignon Blanc characteristics of this wine!

variety : Chenin Blanc | 100% Chenin Blanc

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.1 ta : 5.95 g/l

type : White

pack : Bottle **closure :** Cork

Michelangelo Awards 2006 - Silver Medal

ageing : Made to be enjoyed in the year of vintage, but tend to age beyond three years in perfect conditions.

in the vineyard : Viticulturist: Johnathan Grieve

12 year old vines

Yield of 8 tons per hectare

about the harvest: The grapes were picked at 23° Balling into press.

in the cellar : Then it was settled and fermented at 15°C until dry. After fermentation the wine was kept on the lees for four months before bottling.

