

Avondale Rosé 2006

Sweet strawberry flavours that mesmerize you and lure you into thinking it is a semi-sweet wine. Under the abundant fruitiness, lurks a refreshing acid. Perfect in summer on the “stoep” (or terrace). Keep plenty of chilled bottles handy.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.6 g/l pH : 3.23 ta : 5.9 g/l

type : Rose

pack : Bottle **closure :** Cork

ageing : Drink now, because you absolutely want to and have to.

in the vineyard : Viticulturist: Johnathan Grieve

18 and 10 year old vines

Yield of 4 to 8 tons per hectare

Small berries which give super concentrated juice and wine.

about the harvest: The Muscat de Frontignan grapes were picked at 23° Balling and fermented on skins up to about 5° Balling and then pressed.

in the cellar : The wine fermented dry in tank without skins. During this time, some Pinotage juice was added to the fermenting wine.

