

Avondale Sauvignon Blanc 2006

Veritas Awards 2006 - Silver Medal

Superbly balanced with alluring tropical fruit flavours that make you want to drink chilled bottle after chilled bottle.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.0 g/l pH : 3.23 ta : 6.6 g/l

type : White

pack : Bottle **closure :** Cork

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ageing : Made to be enjoyed in the year of vintage, but with undertones of grass and asparagus the wine may surprise one three years down the line.

in the vineyard : Viticulturist: Johnathan Grieve

7 year old vines

Yield of 8 tons per hectare

about the harvest: The grapes were harvested from south-facing vineyards in Devon Valley, Stellenbosch and from Faure vineyards overlooking False Bay. The grapes were picked between 21° Balling and 24° Balling. Half of the grapes were harvested into press, settled and then fermented at 16°C until dry.

in the cellar : The other 50% of the grapes were fermented as whole bunches and press after dry fermentation was reached. Four months' contact with the fine lees was allowed.

