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Avondale Chardonnay Sur Lie (unwooded) 2006

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 :** 13.0 % vol **rs :** 4.5 g/l **pH :** 3.1 **ta :** 5.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **closure :** Cork

ageing : Made to be enjoyed immediately.

in the vineyard : Viticulturist: Johnathan Grieve
4 and 13 year old vines.
Yield of 8 – 10 ton per hectare.

about the harvest: The grapes were hand-picked at between 23° 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.