

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.

