

## Avondale Chardonnay Reserve 2005

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Veritas Awards 2006 - Gold Medal

Michelangelo Awards 2006 - Silver Medal

Excellent Chardonnay fruit on the nose: lemon, citrus and minerality. It has a clean crisp palate, sitting pretty on a touch of wood, which, supports the complexity of the wine without dominating the flavours.

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**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Bertus Albertyn

**wine of origin :** Coastal

**analysis :** alc : 14.48 % vol   rs : 3.77 g/l   pH : 3.4   ta : 5.89 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Fragrant   **wooded**

**pack :** Bottle

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**ageing :** Drink immediately or over the next two years.

**in the vineyard :** Viticulturist: Johnathan Grieve

Vineyards: 3 and 12 year old vines

Yield of 8 – 10 ton per hectare

**about the harvest:** The grapes were hand-picked in mid-February 2005.

**in the cellar :** Whole bunches were soaked overnight and then fermented in new barrels. After fermentation the wine was kept on the lees in new French oak barrels for 10 months. 30% un-wooded Chardonnay - made from the same grapes, fermented in tank, stirred and kept on the lees – was used to obtain the final blend.