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Avondale Chardonnay Reserve 2005

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.

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 form the same grapes, fermented in tank, stirred and kept on the lees – was use to obtain the final blend.