

Avondale Brut Methode Cap Classique N/V

This wine is alive with flavours of lemon, apple pie and biscuit, with a touch of honey. These will get more pronounced with bottle ageing together with a striking zesty acidity. The taste is dry and complex as we like it at Avondale, and hopefully you too ...

variety : Chardonnay | 100% Chardonnay

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Coastal

analysis : alc : 11.6 % vol rs : 9.0 g/l pH : 3.22 ta : 7.22 g/l va : 0.66 g/l

type : Sparkling **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing :

Drink immediately or over the next five 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 picked by hand at 18,5 to 19,8° Balling and cooled overnight to 5°C.

