

Avondale Chenin Blanc 2007

This is Chenin in a versatile style: happy with food or just on its own. Watch out for the fruit flavours packed on the palate in concentrated dollops.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Avondale Farm
winemaker : Bertus Albertyn
wine of origin : Coastal
analysis : **alc** : 13.5 % vol **rs** : 4.51 g/l **pH** : 3.2 **ta** : 6.0 g/l
type : White **wooded**
pack : Bottle **closure** : Cork

ageing :

Made to be enjoyed in the year of vintage, but tend to age beyond three years in perfect conditions.

in the vineyard :

Viticulturist: Johnathan Grieve
Vineyards: 13 year old vines
Yield of 8 tons/hectare

about the harvest:

The grapes were picked between 23^h and 23^h B into press as whole bunches.

in the cellar :

No settling was allowed. A small portion was fermented in old oak barrels and the wines were kept in barrel on the lees. All portions were fermented with wild yeast. Both the tank and barrel portions were kept on the lees for 5 months and stirred frequently. The barrel portion was blended back.

