

Avondale Sauvignon Blanc 2007

2008 Veritas Awards - Silver Medal

John Platter 2008 - 4 Stars

Why make a New Zealand style wine if you are in South Africa.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.2 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

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ageing : Made to be enjoyed in the year of vintage, but with undertones of grass and asparagus the wine may surprise one three years down the line.

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: 8 year old vines

Yield of 8 tons per hectare

about the harvest:

The grapes were harvested from south-facing vineyards in Devon Valley, Stellenbosch and from Faure vineyards overlooking False Bay. The grapes were picked between 21° B and 24° B and pressed at these different degrees of ripeness.

in the cellar :

The grapes were pressed as whole bunches and more than half of the must were fermented naturally with wild yeast at an average temperature of 16°C. The wine was kept on the lees for 5 months with regular stirring of the lees.

