

## Avondale Syrah Le Pleurs 2003

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This wine has an intense colour with a complex nose of ripe sweet cherry and elements of mocha, chocolate, liquorice and spice supported by well-integrated oak. Firm ripe tannin complete a silky full-bodied mouth feel.

### THE NAME

The arrival of spring warms the vine stirring her sap to tears: tears of pure joy at the miracle of birth, tears anticipating a bountiful harvest. At the 2006 Festival of the Tears, Syrah was chosen to bear the prestigious Les Pleurs Label. An exceptional wine we are sure you will agree: like Mother Nature you may even shed a tear or two, of joy of course.

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**variety** : Shiraz | 100% Shiraz

**winery** : Avondale Farm

**winemaker** : Bertus Albertyn

**wine of origin** : Coastal

**analysis** : alc : 15.0 % vol   rs : 2.7 g/l   pH : 3.68   ta : 5.6 g/l   va : 0.7 g/l

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

**pack** : Bottle   **closure** : Cork

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### ageing :

Enjoy now or age for another 12 years.

### in the vineyard :

Viticulturist: Johnathan Grieve  
11 year old vines, which yielded 5 tons per hectare.

### about the harvest:

The fruit was hand picked at 25-27° B.

**in the cellar** : Fifty percent of the fruit was fermented at 28°C in open fermenters with 3 daily punch downs. The balance was fermented in closed fermenters with 4 daily pump-overs. Fermentation and malolactic was completed in new French 225l barrels. After malolactic the wine was racked and barrel matured in 60% 1st fill, 25% 2nd fill & the rest in 3rd fill French 225l oak barrels for a total barrel contract period of 17 months. A light egg white fining and course sheet filtration preceded bottling

