

Avondale Syrah Le Pleurs 2003

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.

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

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

