

## Avondale Chardonnay 2007

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Surprisingly big on the palate, with lots of tropical fruit flavours and delectable crisp acid, which makes this an enjoyable wine with or without food.

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**variety** : Chardonnay | 100% Chardonnay

**winery** : Avondale Farm

**winemaker** : Bertus Albertyn

**wine of origin** : Coastal

**analysis** : **alc** : 13.0 % vol **rs** : 3.3 g/l **pH** : 3.3 **ta** : 5.8 g/l

**type** : White **style** : Dry **body** : Full **taste** : Fragrant

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

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**ageing** : Made to be enjoyed immediately.

**in the vineyard** : Viticulturist: Johnathan Grieve

4 and 13 year old vines.

Yield of 8 - 10 ton per hectare.

**about the harvest:**

The grapes were hand-picked at between 22 and 23° B and fermented in stainless steel tanks at 15 to 18°Celsius for 14 days.

**in the cellar :**

After fermentation the wine was kept on the lees for five month before bottling. A percentage whole pressing was done and natural fermentation was allowed.

