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Avondale Chardonnay 2007

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.



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

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 23º B and fermented in stainless steel tanks at 15 to 18ºCelsius 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.