

Avondale Pinotage 2006

Beautiful fruit flavours dominate the nose of this wine, with just a touch of wood to add to the complexity of the bouquet. The fruit burst through on the pallet and lingers nicely to complement the medium / full body of the wine. Before you know your glass will be empty, leaving you wanting more. (Look for raspberry, strawberry, red cherry, plum.)

variety : Pinotage | Pinotage

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 14.02 % vol rs : 5.0 g/l pH : 3.53 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Made to be enjoyed immediately, but will easily keep for another three years.

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: 8 year old vines

Yield of 8 ton per hectare

about the harvest:

The grapes were picked at 24° B from 8 year old vines on Kroonstad and Koffieklip soil at an average yield of 8 tons per hectare

in the cellar : The grapes were crushed and de-stemmed followed by fermentation on the skins. Cold soaked for 3 days and then it took another seven days for the fermentation to finish. It was pressed and a percentage did malolactic fermentation in wood.

