

Avondale The Weir Chardonnay 2007

This is a wine that emphasizes the natural fruit flavours which were obtained from the grape, rather than on oak flavours. The wine has flavours of dried peach, citrus, hazelnut and lees aromas. These are very well expressed on the palate as well. The wine is well-structured with a beautiful balance.

THE NAME

The crystal clear waters of the Klein Drakenstein Mountain collect in the farm's natural weir feeding the roots of this chalky, firestone Chardonnay. Amidst the brittle beauty of the wild fynbos lie a secret waterfall and a wild indigenous valley where pioneering viticulturist, Johnathan Grieve restores soil to its original, vibrant, natural state.

variety : Chardonnay | 100% Chardonnay

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.68 g/l pH : 3.49 ta : 5.9 g/l va : 0.51 g/l

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

pack : Bottle **closure :** Cork

ageing : Drink immediately or over the next five years.

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: 4 and 13 year old vines

Yield of 8 - 10 ton per hectare

about the harvest:

The grapes were harvested by hand at 23 to 24° B and cooled overnight to 5°Celsius.

