

Avondale Chenin Blanc 2008

2008 Veritas Awards - Silver Medal

I taste pure fruit of lime, grapefruit, pineapple, quince, with just a dash of honey on the nose. The palate is dense with ripe flavours and juicy with tangy peach and brie flavours, delivered with good intensity and freshness. These mouthwatering flavours linger quite long on the palate: s true Avondale Chenin.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.2 g/l pH : 3.27 ta : 6.01 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

2008 Veritas Awards - Silver Medal

ageing :

Made to be enjoyed in the year of vintage, but tend to age beyond three years in perfect conditions.

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: 14 year old vines

Yield of 8 tons/hectare

about the harvest: The grapes were picked between 22° and 24° B into press as whole bunches and left to settle in tank overnight.

in the cellar : The wine was fermented with wild yeast at between 15 and 18°C for ageing. A small portion was fermented in old oak barrels (500 liter) and the wines were kept in barrel on the lees. Both the tank and barrel portions were kept on the lees for six months and stirred frequently. The barrel portion was blended back.

