

## Avondale Amira White 2007

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Crispy and fruity with a surprisingly full palate.

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**variety :** Chenin Blanc | Chenin Blanc, Semillon, Sauvignon Blanc, Muscat de Frontignan

**winery :** Avondale Farm

**winemaker :** Bertus Albertyn

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 3.9 g/l   pH : 3.58   ta : 6.1 g/l

**type :** White

**pack :** Bottle   **closure :** Screwcap

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**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: 7 to 14 year old vines

Yield of 8 tons per hectare

**about the harvest:** The grapes were picked between 22<sup>h</sup>A and 24<sup>h</sup>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<sup>h</sup>C for ageing. Portions of this wine were kept on the lees for four months and stirred frequently.