

Avondale Amira Red 2006

Beautiful fruit and mineral flavours on the nose, with the many different varietals enhancing the nose. This makes for a complex, if not classic surprise on the palate, with unsuspecting finesse and a long aftertaste.

NAME

When this wine was first made in 1999 as Avondale Dry Red, it scooped up a double gold medal Veritas award. The family felt that "dry red" did not do justice to the wine, so it was renamed after owner John Grieve's mother, Julia.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Mourvedre

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.5 ta : 6.1 g/l

type : Red **wooded**

pack : Bottle **closure :** Screwcap

ageing :

Drink now

in the vineyard : Viticulturist: Johnathan Grieve

about the harvest: The fruit was picked by hand at 24° Balling.

in the cellar : The wine was fermented at 30° Celsius after which it was left on the skins for a period of time before pressing was done. Malolactic fermentation occurred partly in stainless steel tanks, the rest in used French barrels. The wine was matured in 2nd, 3rd and 4th fill French barrels for about 16 months.