

Avondale Syrah Les Pleurs 2005

This wine has a deep velvety texture, with subtle understated fruit flavours to present itself with elegance, yet understated power. The tannins are integrated and unobtrusive and come across as silky, with a long finish.

THE NAME

The arrival of spring warms the vine stirring her sap to tears: tears of pure joy at the miracle of birth, tears anticipating a bountiful harvest. At the 2006 Festival of the Tears, Syrah was chosen to bear the prestigious Les Pleurs Label. An exceptional wine we are sure you will agree: like Mother Nature you may even shed a tear or two, of joy of course.

variety : Shiraz | 90% Shiraz, 10% Mourvedre

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin :

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.68 ta : 6.0 g/l va : 0.7 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : The wine is ready for enjoyment, but will just mellow and get better with age for up to 15 years from bottling date.

in the vineyard : Viticulturist: Johnathan Grieve
13 year old vines, which yielded 5 tons per hectare.

about the harvest:

The fruit was hand picked at 24° B.

in the cellar : Fifty percent of the fruit was fermented at in open fermentation tanks and the other half in closed ftanks. Post fermentation skin contact was used to obtain elegance and structure. Mala-lactic fermentation was allowed entirely in 225 litre French oak barrels. After malolactic the wine was racked and put back to barrel. The wine was aged in 40% new and the rest 2nd fill French oak barrels for a total barrel contract period of 14 months.

