

Avondale Rose 2008

A magnitude of fruit aromas arrest you, jump at you and takes over your nose. They are sweet Muscat flavours of rose petal and potpourri, with complex and interesting Mourvedre flavours following. This adds complexity to the palate. The wine appears sweet, yet it finishes completely dry.

variety : Muscat de Frontignan | 80% Muscat de Frontignan, 10% Mourvedre

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.33 ta : 5.6 g/l

type : Rose

pack : Bottle **closure :** Cork

ageing :

The wine has the potential for aging for another three years, but if you can wait you are better than our winemaker! This is a beautiful wine for everyday enjoyment.

in the vineyard : Viticulturist: Johnathan Grieve

20 year old vines

These old vines give us intense flavours (not that this varietal needs any help) and a low yield of 6 tons per hectare

about the harvest:

The grapes were picked at between 23 and 24° Balling on 25 January 2008, de-stemmed and left of the skins until natural fermentation kicked in.

in the cellar :

Between 2 to 4 balling fermented before the grapes were pressed, after which fermentation at 15°Celsius followed. The Mourvedre portion was pressed as whole bunches, settled and fermented in stainless steel tank at 16°C. This component was blended with the Muscat part during fermentation and then left on the lees with weekly stirrings. After fermentation the wines were kept on the lees for a month, racked, filtered and bottled.

