

Avondale Chenin Blanc 2009

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: so 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** **organic**

pack : Bottle **closure :** Cork

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: 15 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.

