

Avondale Cyclus 2009

With a soft, rich nose of violets and peach, and just a hint of frangipani, Cyclus holds all the promise of a quality Viognier blend. This is beautifully carried through to the palate where the intense fruits flavours of pear, pineapple, apricot and fig are rounded off with smooth, subtle oak for a creamy, long-structured finish.

THE NAME

Nature uses the spinning, turbulent flow of the vortex to energise and revive fluids. Biodynamic farming mimics this powerful stimulating motion in the hand-stirring of preparations as a connection to the universal forces. We named our dynamic, refreshingly complex White Blend, Cyclus because of elegant way that Avondale's unique life energy swirls through its invigorating layers.

variety : Viognier | 60% Viognier, 40% Chenin Blanc, Chardonnay, Semillon

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : alc : 14.0 % vol pH : 3.49 ta : 5.9 g/l va : 0.51 g/l

type : White **style :** Dry **taste :** Fruity **organic**

pack : Bottle **closure :** Cork

ageing : Drink immediately or age up until 2017.

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: 8 and 20 year old vines

Yield of 4 - 8 ton per hectare

about the harvest: Cyclus is made from 60% Viognier grapes with the balance made up of Chenin Blanc, Chardonnay and Semillion grapes. The vines range from 8 to 20 years in age, and have low yields from 4 to 8 tons of healthy, balanced grapes. The hand-picked, organically grown grapes were harvested at 22 and 23° balling.

