

## Avondale Anima Chenin Blanc 2009

Anima has a nose that develops intriguingly in the glass. Winter melon, pineapple, lime and a hint of honey confirm the elegance and fullness of this softly wooded, supple Chenin Blanc. The palate is dense with fresh fruit flavours of gooseberry, quince and peach, all harmonising superbly with the soulful minerality that gives this wine its name.

### THE NAME

The word Anima refers to the vital life force or soul. Our ethos "Terra Est Vita" - Soil is Life - is our acknowledgement that for us, soul animates everything on earth, from the minerals, through plants and animals to humans. We've called our Chenin Blanc Anima, because the lively minerals of Avondale's soils give this wine its own delicious, spirited character and extraordinary finesse.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Avondale Farm

**winemaker :** Corne Marais

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol   pH : 3.45   ta : 5.2 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**   **organic**

**pack :** Bottle   **closure :** Cork

**ageing :** Drink immediately or age up until 2017.

**in the vineyard :** Viticulturist: Johnathan Grieve

Vineyards: 8 and 30 year old vines

Yield of 4 - 8 ton per hectare

**about the harvest:** Anima is made from certified organic Chenin Blanc grapes. Our vines range between 8 and 30 years of age, and provide low yields of between 4 and 8 tons of healthy, balanced grapes.

The grapes were harvested at 22 - 23 Balling and pressed as whole bunches.

**in the cellar :** 60% was naturally fermented in 1st, 2nd and 3rd fill 500-litre French oak barrels with the balance in stainless tanks. 15 to 20% of the barrel fermentation was done on the skin which adds unique body and length to the wine. After fermentation the wines was kept on the lees for 10 months with regular battonage.

