

Avondale Camissa 2010

A blend of two flavourful varieties, Camissa arrest the nose with rose petals, scented pelargonium and fresh red fruits of the earth. Hints of Turkish Delight and lemon zest attest to the perfect acidity of this wine; for Camissa may appear sweet but it finishes completely dry.

THE NAME

Camissa is the Khoi San name for Table Mountains, meaning "place of sweet water". We have called our gorgeous, fresh Rose wine Camissa as a reflection of Avondale's gratitude for the blessing of having pure spring waters flowing to our vines.

variety : Muscat de Frontignan | 84% Muscat de Frontignan, 16% Mourvèdre

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : alc : 13.0 % vol pH : 3.47 ta : 5.7 g/l

type : White style : Dry body : Full taste : Fragrant wooded organic

pack : Bottle closure : Cork

ageing : Drink immediately or age up until 2015.

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: 21 year old vines

Yield of 4 tons per hectare

about the harvest: Camissa is made from 84% Muscat de Frontignan and 16% Mourvèdre grapes. The vines are 21 years old, naturally cultivated and certified organic. They have a low yield of 4 tons per hectare of high quality fruit with intense flavours. The grapes were picked at between 22 and 23° Balling.

