

Avondale Cabernet Sauvignon 1999

Prominent blackcurrant and fruity flavours with vanilla undertones. Prominent, yet integrated oak flavours compliments the fruit, resulting in a well-balanced, full-bodied wine with a lingering aftertaste. Will be best accompanied with red meats such as fillets and other steaks, as well as ostrich.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Avondale Farm
winemaker : Dewaldt Heyns
wine of origin : Coastal
analysis : alc : 13.18 % vol rs : 3.4 g/l pH : 3.61 ta : 6.6 g/l
type : Red
pack : Bottle

The South African Trophy Wine Show 2002 - Bronze
SAA First and Business Class listing 2001
Veritas 2000 - Silver

ageing : A wine that must be cellared. It will reach its peak \pm end 2002, maintaining it for another 3-4 years.

in the vineyard : Clones: Unknown
Soil & Slope: Medium steep southwest-facing Vilafontes & Clovelly soils
Trellising: Extended Perold

about the harvest: The grapes were picked by hand at 24°Balling.

in the cellar : Crush/Destem: Yes
Cold Maceration: 50% for 72 hours at 12°C
Fermentation: WE 372 and Bordeaux Red yeast. 28°C for 6 days with 7 days average extended skin contact.
Pressing: After extended skin contact to barrels & tanks.
Malolactic fermentation: 60% in 1st fill French and American oak, 40% in tanks.
Barrel Maturation: Everything aged in 1st fill French Oak (73%) and 1st fill American oak (27%) for 13 months.
Bottling: 1 micron sheet filtration. Cork 49x24 Flor.
Bottle 750ml Claret heavy weight.

