

## 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 ± 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.

