

Avondale Shiraz 1999

Ripe berry, vanilla and smokey flavours integrated with oak. Well-balanced medium body wine. Try spicier foods with this one.

variety : Shiraz | 100% Shiraz
winery : Avondale Farm
winemaker : Dewaldt Heyns
wine of origin : Coastal
analysis : alc : 13.27 % vol rs : 2.5 g/l pH : 3.85 ta : 5.3 g/l va : 0.63 g/l
type : Red
pack : Bottle

4 stars in John Platter Guide - 1999
Veritas 2000 - Silver
Michelangelo 2000 - Silver

ageing : A wine that should preferably be cellared. Will reach its peak \pm 2002.

in the vineyard : Clones: SH1/R99
Soil & Slope: Gentle north-facing Kroonstad
Trellising: 4 wire Perold system

about the harvest: The grapes were picked at 24.5° Balling.

in the cellar : Crush/Destem: Yes
Cold Maceration: 50% for 4 days at 12°C
Fermentation: 6 Days at 28°C using N96 yeast.
Pressing: Pressed at 4°B into barrels 50% American Oak, 50% Allier French Oak, all new.
Malolactic Fermentation: In the barrels, leaving it on the lees for 3 months.
Barrel maturation: Total barrel maturation for 9 months, racking after third month.
Bottling: Sterile filtration before bottling. Cork 49x24 Flor. Bottle 750ml Claret heavy weight.

