

## Avondale Anima Chenin Blanc 2010

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   rs : 4 g/l   pH : 3.55   ta : 6.1 g/l   va : 0.61 g/l

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

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

**ageing** : Drink immediately or age up until 2018.

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

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.

**about the harvest**: The hand-picked, organically grown grapes were harvested at 22 - 23° Balling and pressed as whole bunches.

