

## Avondale Navitas 2008

An exclusive, limited release, elegantly-wooded wine, Navitas has an extraordinary colour and a rich nose of dark stewed fruits, cloves and cinnamon. Flavours of white pepper and plum are combined with silky tannins and a smooth but lively minerality to provide an exceptional concentration of fine fruit on the palate.

**variety** : Shiraz | 62% Shiraz, 24% Mourvedre 14% Grenache

**winery** : Avondale Farm

**winemaker** : Corné Marais

**wine of origin** : Paarl

**analysis** : alc : 14 % vol pH : 5.3

**type** : Red      **wooded**

**pack** : Bottle    **size** : 0    **closure** : Cork

**ageing** : Drink now until 2018

**in the vineyard** : Navitas bears Avondale's logo, a rendition of the Armillary sphere, an ancient astronomical instrument used to show the position of stars around the earth. It represents Avondale's holistic approach to life on our farm where, from the minerals in the soil to the stars in the skies, all is combined in an energized, living system.

Grapes were organically cultivated on 18 year old vines with a low yield.

**about the harvest**: Grapes were picked at between 23° - 24° Balling with a yield of 5tons per hectare of high quality fruit.

**in the cellar** : Some batches were de-stemmed and crushed, after which natural fermentation occurred in stainless steel tanks. Other batches went through whole bunch natural fermentation. Fermentation peaked at 30° C and post-fermentation maceration was allowed. Malolactic fermentation and maturation took place in large 600l French oak barrels, the majority of which were 1st fills.

