

Avondale Cyclus 2010

With a soft, rich nose of violets and peach, and just a hint of frangipani, Cyclus holds all the promise of a quality Viognier blend. This is beautifully carried through to the palate where the intense fruits flavours of pear, pineapple, apricot and fig are rounded off with smooth, subtle oak for a creamy, long-structured finish.

THE NAME

Nature uses the spinning, turbulent flow of the vortex to energise and revive fluids. Biodynamic farming mimics this powerful stimulating motion in the hand-stirring of preparations as a connection to the universal forces. We named our dynamic, refreshingly complex White Blend, Cyclus because of elegant way that Avondale's unique life energy swirls through its invigorating layers.

variety : Viognier | 60% Viognier, 40% Chenin Blanc, Roussanne, Semillon

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : **alc** : 13.5 % vol **rs** : 4.9 g/l **pH** : 3.43 **ta** : 6 g/l **va** : 0.6 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

Vineyards: 8 and 20 year old vines

Yield of 4 - 8 ton per hectare

about the harvest: Cyclus is made from 39% Viognier grapes with the balance made up of Chenin Blanc, Roussanne and Semillion grapes. The vines range from 8 to 20 years in age, and have low yields from 4 to 8 tons of healthy, balanced grapes. The hand-picked, organically grown grapes were harvested at 22 and 23° balling.