

Avondale Camissa 2012

A blend of two flavourful varieties, Camissa arrests the nose with rose petals, scented pelargonium and fresh red fruits of the earth. Hints of Turkish Delight and lemon zest attest to the perfect acidity of this wine; for Camissa may appear sweet but it finishes completely dry.

variety : Muscat de Frontignan | 60% Muscat de Frontignan, 40% Mourvèdre

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 2.8 g/l pH : 3.39 ta : 5.9 g/l va : 0.46 g/l

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

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

ageing : 2017

Making wine from sweet waters

Camissa is the Khoi San name for Table Mountain, meaning “place of sweet water”. We have called our gorgeous, fresh Rosè wine Camissa as a reflection of Avondale’s gratitude for the blessing of having pure spring waters flowing to our vines.

in the vineyard :

Camissa is made from 60% Muscat de Frontignan and 40% Mourvedre grapes. The vines are 26 years old, naturally cultivated and certified organic. They have a low yield of 4 tons per hectare of high quality fruit with intense flavours.

Viticulturist: Johnathan Grieve

about the harvest: The grapes were picked at between 22° and 23° Balling.

in the cellar : The Muscat grapes were de-stemmed and left on the skins in the stainless tank for 3 or 4 days, with a stirring once or twice a day until natural fermentation started. The Mourvedre grapes were pressed as whole bunches, settled and fermented in the stainless steel tank at 18° to 20° Celsius. The varieties were then co-fermented and kept on the lees for 9 months.

