

Avondale Cyclus 2011

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

variety : Viognier | Viognier, Chardonnay, Roussanne, Chenin Blanc, Semillon

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : alc : 13.5 % vol pH : 3.30 ta : 5.9 g/l va : 0.6 g/l

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

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

ageing : 2019

The Power of the Vortex - 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 the elegant way that Avondale's unique life energy swirls through its invigorating layers.

Cyclus's Emblem - The spiral can be found in every aspect of Nature. Its expression in liquids is the vortex which is easily observed in the unexpected, creative whorls and eddies in flowing water. The vortex represents power and dynamism.

in the vineyard :

The vines range from 8 to 25 years in age, and have low yields from 4 to 8 tons of healthy, balanced grapes.

Viticulturist: Johnathan Grieve

Vineyards: 8 and 20 year old vines

Yield of 4 - 8 ton per hectare

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

in the cellar : The grapes were pressed as whole bunches and then naturally fermented in 500-litre oak barrels. 15 to 20% was fermented as whole bunches, which adds unique body and length to the wine. After fermentation the wine was kept on the lees for 12 months with regular battonage.

