

Avondale Camissa 2013

A blend of three 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 | 57% Muscat de Frontignan, 36% Mourvedre, 7% Grenache

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : alc : 13.5 % vol pH : 3.32 ta : 5.3 g/l

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

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

ageing : 2018

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 Blanc de Noir 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 57% Muscat de Frontignan, 36% Mourvedre grapes and 7% Grenache. The vines are 27 years old, naturally cultivated and certified organic. They have a low yield of 4 tons per hectare of high quality fruit with intense flavours.

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.

