

Avondale Sauvignon Blanc 2001

Strong green pepper, gooseberry flavours with a medium body and crisp acid. Serve with white meats, fish and salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : **alc** : 12.3 % vol **rs** : 2.7 g/l **pH** : 3.01 **ta** : 9.0 g/l **va** : 0.37 g/l

type : White

pack : Bottle



ageing : Enjoy now or within the next 2 years.

in the vineyard : CLones: SB10/101-14Mgt

Soil & Slope: Steep South facing Hutton Soil

Trellising: 4 wire Perold system

about the harvest: The grapes were picked by hand at 22°Balling.

in the cellar : Crush/Destemmed: Yes

Skin contact: 18 hours at 12°C

Settling: 48 hours at 9°C

Fermentation: 2.5 weeks at 12°C using Vin 13 and Vin 7 yeast

Post Fermentation: Lees contact for 3 months with a weekly stirring. 8.5% was barrel fermented in new French oak (Allier).

Bottling: 0.4 micron filtration before bottling.

Cork 44x24 Extra

Bottle 750ml Claret Heavy weight