

Avondale Chenin Blanc 2001

Tropical fruit, pineapple with herbal undertones. Well balanced with a lingering aftertaste. Serve with Seafood, soups and salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Avondale Farm

winemaker : Dewaldt Heyns

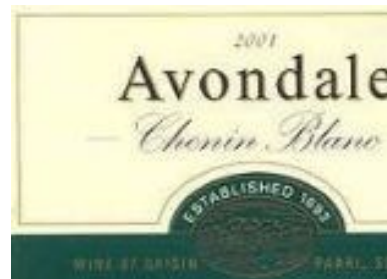
wine of origin : Coastal

analysis : **alc** : 13.11 % vol **rs** : 2.8 g/l **pH** : 3.09 **ta** : 6.7 g/l **va** : 0.42 g/l

type : White

pack : Bottle

Veritas 2001 - Silver



ageing : Enjoy now or within the next 2 to 3 years.

in the vineyard : Clones: Rootstock R110/101-14Mgt, Varietal SN481

Soil & Slope: Moderate West facing Escourt, Kroonstad

Trellising: 4 wire Perold system

about the harvest: The grapes were harvested by hand at 23.5°Balling.

in the cellar : Crush/Destemmed: Yes

Settling: 48 hours at 12°C

Fermentation: 2 weeks at 13°C using Vin 7

Post Fermentation: Lees contact for 2 months with a weekly stirring. A 9% component fermented in 1st fill French oak. 0.4 micron filtration before bottling.

Bottling: Cork 24x44 Extra

Bottle 750ml Claret Heavy weight