

Avondale Chardonnay 2001

Predominant nutty, lime flavours with a slight butteriness, combined and integrated with a moderate bit of oak. Full-bodied. Ideal with both white & red meat dishes.

variety : Chardonnay | 100% Chardonnay

winery : Avondale Farm

winemaker : Dewaldt Heyns

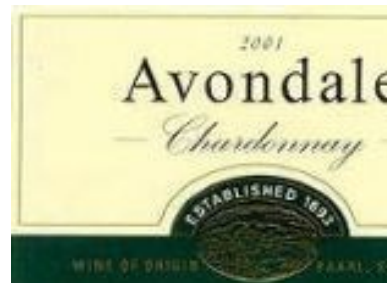
wine of origin : Coastal

analysis : **alc** : 14.8 % vol **rs** : 7.1 g/l **pH** : 3.42 **ta** : 5.5 g/l **va** : 0.58 g/l

type : White

pack : Bottle

Veritas 2002 - Bronze



ageing : Should reach its peak \pm 2002.

in the vineyard : Clones: Unknown

Soil & Slope: Slight southwest Tukulu

Trellising: 4 wire Perold system

about the harvest: The grapes were picked at 24.5° Balling.

in the cellar : Crush/Destem: Yes

Settling: 48 hours at 12°C

Fermentation: 14 days at 16°C using Vin 13 yeast. 50% barrel fermented in new French oak, the rest in stainless steel tanks.

Malolactic fermentation: 20% of total blend.

Barrel Maturation: 5 months, stirring lees every week.

Bottling: Bentonite fining followed by sterile filtration.

Cork 45x24. Bottle 750 ml Burgundy.