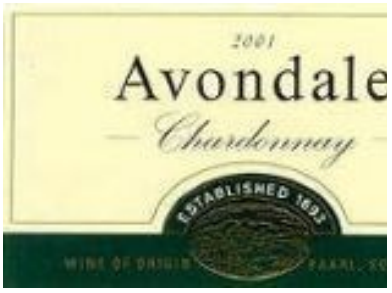
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Avondale Chardonnay 2001

Predominant nutty, lime flavours with a slight butteryness, 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 ± 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 16ºC 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.