

Avondale Camissa 2016

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

variety : Grenache | 44% Grenache, 28% Muscat de Frontignan and 28% Mourvedre

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.25 ta : 5.5 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : 2021

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 44% Grenache, 28% Muscat de Frontignan and 28% Mourvedre. The vines are 30 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 and Grenache grapes were pressed as whole bunches, settled and fermented in 500-litre used French Oak barrels. The varietals were kept on the lees for 12 months then blended and bottled.

