

## Avondale Shiraz 2000

Ripe berry, vanilla and smokey flavours intergated with oak. Try spicier foods with this one.

variety : Shiraz | 89% Shiraz, 11% Cabernet Sauvignon  
winery : Avondale Farm  
winemaker : Dewaldt Heyns  
wine of origin : Coastal  
analysis : alc : 14.59 % vol rs : 3.3 g/l pH : 3.63 ta : 5.1 g/l va : 0.74 g/l  
type : Red  
pack : Bottle

ageing : This wine will reach its peak mid 2003 and have excellent maturation possibilities after that.

in the vineyard : Clones : ?/R99  
Vines : 70% - 24 years, 30% - 10 years  
Soil & Slope : Gentle north facing Kroonstad  
Trellishing : 4 wire Perold system  
Yield : 6 tons per hectar  
Picking : 25,5°B by hand  
Clones : ?/R99  
Vines : 70% - 24 years, 30% - 10 years  
Soil & Slope : Gentle north facing Kroonstad  
Trellishing : 4 wire Perold system  
Yield : 6 tons per hectar  
Picking : 25,5°B by hand

in the cellar : Crush/Destem : Yes  
Cold Maceration : 1 Day skin contact at 14°C  
Fermentation : WE372 yeast, 4 x daily punchdownes for 5 days, fermentation temperature is 28°C  
Pressing : Press at 3°B to New French allier oak.  
Malolactic Fermentation : In the barrels, leaving it on the lees for 3 months.  
Barrel maturation : After Malolactic do maturation in 60% New French oak, 10% 2nd fill French oak, 30% 2nd fill American oak for 17 months total barrel maturation.  
Fining : Give a fine egg white fining, followed by a course sheet filtration.  
Bottling : 1 mikron sheet filtration, 726 Metal Box claret bottle - 750ml 49 x 24 Ekstra corks.

