

Avondale Shiraz 2000

Veritas 2003 - Silver

Michelangelo International Wine Awards 2003 - Silver

The South African Trophy Wine Show 2002 - Bronze

Ripe berry, vanilla and smokey flavours integrated 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

Veritas 2003 - Silver

Michelangelo International Wine Awards 2003 - Silver

Veritas 2002 - Gold

The South African Trophy Wine Show 2002 - Bronze

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

Trellising: 4 wire Perold system

about the harvest: The grapes were picked by hand at 25.5° Balling

Yield: 6 tons per hectare

in the cellar : Crush/Destem: Yes

Cold Maceration: 1 Day skin contact at 14°C

Fermentation: Fermented with WE372 yeast at 28°C, punched down 4x daily for 5 days.

Pressing: Pressed at 3° Balling to new French Allier oak.

Malolactic Fermentation: In the barrel, leaving it on the lees for 3 months.

Barrel maturation: After racking matured in 60% New French oak, 10% 2nd fill French oak, 30% 2nd fill American oak for 17 months total.

Fining: Given a fine egg white fining, followed by a coarse sheet filtration.

Bottling: 1 micron sheet filtration, 49x24 Extra cork, 726 Metal Box 750ml Claret bottle