

## Avondale Camissa 2018

A blend of three flavourful varieties, 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, for Camissa may appear sweet but it finishes completely dry.

**variety :** Grenache | 55% Grenache, 30% Mourvedre, 15% Muscat de Frontignan

**winery :** Avondale Farm

**winemaker :** Corne Marais

**wine of origin :** Paarl

**analysis :** alc : 13 % vol    rs : 2.4 g/l    pH : 3.24    ta : 5.4 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.

### Camissa's Emblem

The image associated with Camissa is a rendition of the fountain sculpture in the middle of the Dolphin Pool at the Castle of Good Hope. In the late 1790s, Lady Anne Barnard made sketches and descriptions of the original Dolphin Pool. These were used in 1982 to reconstruct the beautiful fountain that once flowed with the sweet waters of Table Mountain.

### Grape Varieties

Camissa is made from 55% Grenache, 30% Mourvedre and 15% Muscat de Frontignan grapes.

**in the vineyard :** The vines are 32 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 grapes were picked at between 22° and 23° Balling. The Muscat grapes were de-stemmed and left on the skins in the stainless steel tank for 3 to 4 days, with a stirring once or twice a day until natural fermentation started. The wine was then pressed and fermented in stainless steel tanks. 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.

