

## Avondale Anima Chenin Blanc 2016

Anima has a nose that develops intriguingly in the glass. Winter melon, pineapple, lime and a hint of honey confirm the elegance and fullness of this softly wooded, supple Chenin Blanc. The palate is dense with fresh fruit flavours of gooseberry, quince and peach, all harmonising superbly with the soulful minerality that gives this wine its name.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Avondale Farm

**winemaker :** Corne Marais

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol   rs : 4.7 g/l   pH : 3.35   ta : 5.4 g/l   va : 0.87 g/l

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

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

2017 SAWI Awards - Platinum

**ageing :** Until 2026

**The soul of the world** - The word anima refers to the vital life force or soul. Our ethos "Terra Est Vita"- Soil is Life - is our acknowledgement that for us, soul animates everything on earth, from the minerals, through plants and animals to humans. We've called our Chenin Blanc Anima, because the lively minerals of Avondale's soils give this wine its own delicious, spirited character and extraordinary finesse.

**Anima's Emblem** - This Tree of Life is a modern rendition of the evolutionary phylogenetic tree that shows how all life forms are interconnected through a complex set of relationships over deep time.

**in the vineyard :** Anima is made from 100% certified organic Chenin Blanc grapes. Our vines range between 11 and 35 years of age, and provide low yields of between 4 and 8 tons of healthy, balanced grapes.

**about the harvest:** The hand-picked, organically grown grapes were harvested at 22° and 23° Balling.

**in the cellar :** The grapes were whole bunch pressed and then naturally fermented in 500-litre French Oak barrels. 15 to 20% of the grapes were whole bunch fermented in amphora which adds unique body and length to the wine. After fermentation the wine was kept on the lees for 12 months with regular battonage.

