

Avondale 2000 Reserve Blend

The Avondale blend is a limited quantities reserve cuvee based on noble variety Cabernet Sauvignon. Dark berry, plum and herbal undertones complete at this early stage with new oak and nice dry tannins.

variety : Cabernet Sauvignon | 47% Cabernet Sauvignon, 19% Cabernet Franc, 19% Merlot, 15% Shiraz

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis: alc : 14.5 % vol rs : 3.0 g/l pH : 3.16 ta : 5.9 g/l va : 0.64 g/l

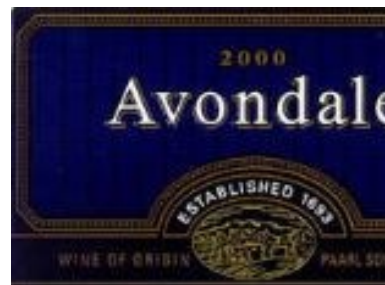
type : Red

pack : Bottle

Veritas 2002 - Silver

Michelangelo International Wine Award 2002 - Silver

The South African Trophy Wine Show 2002 - Bronze



ageing : A wine that should preferably be aged and enjoyed from 2004 onwards.

in the vineyard : Soil & Slope: Combination of Clovelly, Vilafontes, Hutton and Kroonstad soils.

Trellising: Extended Perold system

about the harvest: The grapes were harvested by hand at 25° Balling.

in the cellar : The Avondale 2000 is a blend of 45% Cabernet Sauvignon, 19% Cabernet Franc, 18% Merlot and 18% Shiraz. By combining these building blocks, which will vary from year to year, we try to create a harmony that does not exist in the individual components. It was aged in 82% 1st fill and 18% 2nd fill French oak for a total of 15 months. An egg white fining preceded a 1micron sheet filtration before bottling.