

Avondale Cabernet Sauvignon 2000

Veritas 2003 - Bronze

Prominent blackcurrant and fruit flavours with vanilla undertones. Prominent, yet integrated oak flavours compliments the fruit, resulting in a well balanced, full-bodied wine with a lingering aftertaste.

Will be best accompanied with red meats such as fillets and other steaks, as well as ostrich.

variety : Cabernet Sauvignon | 88% Cabernet Sauvignon, 12% Cabernet Franc

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 14.43 % vol rs : 3.4 g/l pH : 3.60 ta : 6.6 g/l va : 0.80 g/l so2 : 63 mg/l fso2 : 23 mg/l

type : Red

pack : Bottle

Veritas 2003 - Bronze

Fairbairn Capital Trophy Wine Show 2003 - Bronze

ageing : A wine that must be cellared. This wine will start reaching its peak in 2005.

in the vineyard : Clones: ?/R99

Soil & Slope: Medium steep southwest-facing Vilafontes & Clovelly soils

Trellising: Extended Perold

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

in the cellar : Crush/Destem: Yes

Cold Maceration: 60% for 72 hours at 14°C

Fermentation: Bordeaux Red, 28°C. Lasted 8 days to dry, average of 2 weeks extended skin contact.

Pressing: After 14 days extended skin contact to barrels & tanks.

Malolactic: In Stainless Steel tanks

Barrel maturation: 13 months in 60% New French oak and 40% 2nd fill French oak.

Filtration & Fining: Light egg white fining followed by a course sheet filtration.

Bottling: 0.8 mikron sheet filtration. 726 Mital base 750ml claret bottle 49x24 Ekstra corks.

