

Avondale Chenin Blanc 2002

An abundant spectrum of tropical fruit with hints of orange peel and gooseberries produces a wine with complex aromas. This is supported by a well-balanced, medium body and a fresh, crisp finish.

A perfect complement to a variety of dishes.



variety : Chenin Blanc | 87% Chenin Blanc, 13% Sauvignon Blanc

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 13.99 % vol rs : 2.8 g/l pH : 3.41 ta : 5.9 g/l va : 0.44 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle

Veritas 2002 - Silver

Michelangelo International Wine Award 2002 - Silver

ageing : Enjoy now, but will improve within 2 to 3 years.

about the harvest: This wine was harvested by hand at $\pm 23^{\circ}$ Balling.

in the cellar : The wine was given 3 hours cold skin contact, then pressed and settled for 48 hours at 10°C. Fermentation took 22 days at 13°C, using Vin 13 and Vin 7 yeast. After fermentation it was racked and left on its fine lees for 4 months, stirred weekly. 5% barrel fermented Chenin Blanc and 13% Sauvignon Blanc was blended in before bottling, which was preceded by a 0.8 micron filtration.