

## 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

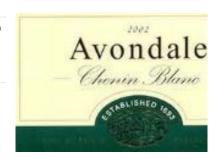
Veritas 2002 - Silver

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 ±23° 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.



printed from wine.co.za on 2024/03/28