

## Avondale Chardonnay 2002

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**Michelangelo International Wine Awards 2003 - Silver**

Well-integrated oak complements abundant nutty and lime flavours with hints of tropical and floral notes. This wine is full-bodied and well balanced with a crisp, long aftertaste.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Avondale Farm

**winemaker :** Dewaldt Heyns

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 3.3 g/l   pH : 3.32   ta : 6.2 g/l   va : 0.31 g/l   so2 : 123 mg/l   fso2 : 56 mg/l

**type :** White

**pack :** Bottle

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**ageing :** A wine that is very accessible now but will only reach its peak mid-2004.

**about the harvest:** The fruit were hand selected and picked between 5 and 18 February 2002.

**in the cellar :** Fermentation took place in stainless steel tanks (47%) at 14°C and in new French 225L barrels (53%) at 16°C. After fermentation the wine was racked and left on its fine lees, stirred every 2nd week for 6 months. In total 53% was barrel matured for 8 months before blending. (Only 30% of the total blend went through malolactic fermentation). The wine was given a very light betonite fining for protein stability. A sheet filtration preceded bottling.

