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Avondale Chardonnay 2002



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.

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 14ºC and in new French 225L barrels (53%) at 16ºC. 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.