

Avondale Chenin Blanc 2003

Veritas 2003 - Silver

Ripe tropical flavours, herbaceous undertones and hints of fynbos are complemented by a lively, crisp and balanced mouth feel.

variety : Chenin Blanc | 75% Chenin Blanc, 15% Sauvignon Blanc

winery : Avondale Farm

winemaker : Dewaldt Heyns

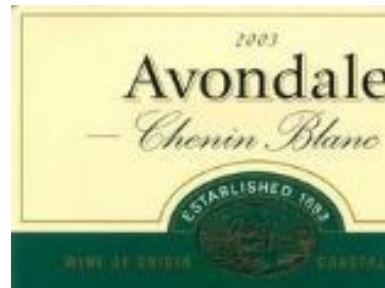
wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 3.2 g/l pH : 3.25 ta : 6.2 g/l va : 0.28 g/l so2 : 131 mg/l fso2 : 56 mg/l

type : White

pack : Bottle

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ageing : Drink now or within 2 years.

about the harvest: The grapes were picked at 22,5-23,5° Balling from 14 year old vines on Kroonstad and Koffieleklip soil at an average yield of 4,5 tons per hectare.

in the cellar : The grapes were crushed and destemmed followed by a gentle pressing. Only the free run juice and 1st gentle pressing were used. It settled for 48 hours at 12°C before fermentation was inoculated and completed after 4 weeks at 12°C. Extended lees contact for 4 months on the fine lees was allowed, stirring it up every week. A three % barrel fermented portion was used in this blend as well as a total of 10% Sauvignon Blanc. The wine was fined with bentonite and cold stabilised followed by a fine sheet filtration prior to bottling.