

Avondale Shiraz 2002

Michelangelo International Wine Awards 2004 - Grand d'Or Winner

Veritas Awards 2005 - Bronze

This wine has an intense colour with a complex nose of ripe sweet raspberry and elements moccha, liquorice and spice supported by well-integrated oak. Firm ripe tannin complete a silky full-bodied mouth feel.

variety : Shiraz | 100% Shiraz

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 14.68 % vol rs : 2.8 g/l pH : 3.76 ta : 5.3 g/l va : 0.56 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

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ageing : Drink now or keep for next 4-5 years.

about the harvest: Fruit was hand picked at 25 - 26° Balling, from 10 year old vines (SH1A on R99 and 101-14Mgt) on north-facing Hutton soils. Average yield was 7t/ha.

in the cellar : Fifty percent of the fruit was fermented at 28°C in open fermenters with 3 daily punch downs. The balance was fermented in closed fermenters with 4 daily pumpovers. Fermentation and malolactic was completed in new French (70%) and American (30%) 225l barrels. After malolactic the wine was racked and barrel matured in 45% 1st fill, 25% 2nd fill & 20% 3rd fill French 225l oak barrels for a total barrel contract period of 16 months. A light egg white fining and course sheet filtration preceded bottling.

