

Avondale Avondale Reserve Cuvee 2000

Veritas 2004 - Double Gold

Dark berry, plum and herbal undertones complete at this early stage with new oak and nice dry tannins.

variety : Cabernet Sauvignon | 45% Cabernet Sauvignon, 19% Cabernet Franc, 18% Merlot, 18% Shiraz

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 14.37 % vol rs : 3.0 g/l pH : 3.59 ta : 5.9 g/l va : 0.64 g/l so2 : 79 mg/l fso2 : 25 mg/l

type : Red

pack : Bottle

Veritas 2004 - Double Gold

Veritas 2003 - Bronze

Veritas 2002 - Silver

ageing : A wine that preferably be aged and enjoyed from 2004 onwards.

in the cellar : The Avondale "AVONDALE" premium reserve cuvee is the result of the winemaker's best selection of wine in barrel in the cellar for that specific vintage. This is a blend of 45% Cabernet Sauvignon, 19% Cabernet Franc, 18% Merlot and 18% Shiraz.

By combining these building blocks, which will vary from year to year, we try to create a harmony that does not exist in the individual components. The wine was aged in 82% 1st fill and 18% 2nd fill French oak for a total of 15 months. An egg white fining preceded a 1-micron sheet filtration before bottling.

