

## Avondale Shiraz 2001

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### Veritas 2003 - Double Gold

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.

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**variety :** Shiraz | 100% Shiraz

**winery :** Avondale Farm

**winemaker :** Dewaldt Heyns

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol   rs : 3.0 g/l   pH : 3.63   ta : 5.9 g/l   va : 0.64 g/l

**type :** Red

**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° Belling, from 9 year old vines (SH1A on R99 and 101-14Mgt) growing on koffieklop and Clovelly 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.

