

Avondale Shiraz 2001

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.

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

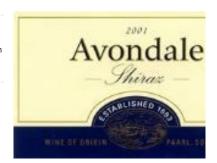
type: Red pack: Bottle

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

about the harvest: Fruit was hand picked at 25-26° Balling, from 9 year old vines (SH1A on R99 and 101-14Mgt) growing on koffieklip 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.



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