

Avondale Maison Rouge 2001

Typical raspberry, cherry and savoury aromas with gentle oaking are rounded off with a soft and full-bodied mouthfeel.

variety : Merlot | 100% Merlot

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : **alc** : 13.96 % vol **rs** : 2.3 g/l **pH** : 3.57 **ta** : 5.7 g/l **va** : 0.43 g/l **so2** : 81 mg/l **fso2** : 47 mg/l

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

pack : Bottle

ageing : Enjoy now or within the next 4 years.

about the harvest: These grapes were handpicked on 27 February 2001 from trellised vines growing on south facing Hutton soils at 24° Balling. Average yield was 9t/ha.

in the cellar : After de-stemming and crushing the must was fermented at 26° C in open top fermenters utilising both pump-over and punch down for colour extraction. Was used as BDX yeast. Total time on the skins was 9 days after which the wine was gently pressed with a bag press. Malolactic fermentation was inoculated in stainless steel tanks and finished in 3rd fill barrels. Total barrel maturation was 6 months after which the wine was racked, given a light egg white fining and filtered prior to bottling.