

AVONDALE

JULIA 2006



GRAPE VARIETIES

Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Mourvedre

ORIGIN

Paarl, South Africa

WINEMAKER

Corné Marais

VITICULTURIST

Johnathan Grieve

ALCOHOL

14%

PH

3.50

TA

6.1 g/l

RS

2.7 g/l

BARREL FERMENTED

50% in used French oak barriques

BARREL MATURED

50% for 6months in French barrels

BOTTLE CODE

6009640360622

BOX CODE

16009640360087

L-NUMBER

L0606

2006 JULIA

VINEYARDS: 20 year old vines – some of the oldest vines on the farm. Yield of 4 tons per hectare.

Small berries which give super concentrated juice and wine.

WINEMAKING: The fruit was picked by hand at 24 ° B and fermented at 30° Celsius after which it was left on the skins for a period of time before pressing was done. Malolactic fermentation occurred partly in stainless steel tanks, the rest in used French barrels. The wine was matured in 2nd, 3rd and 4th fill French barrels for about 6 months.

CORNÉ SAYS: Beautiful fruit and mineral flavours on the nose, with the many different varieties enhancing the nose. This makes for a complex, if not classic surprise on the palate, with unsuspecting finesse and a long aftertaste.

AGEING: Drink now!

NAME: When this wine was first made in 1999 as Avondale Dry Red, it scooped up a double gold medal Veritas award. The family felt that “dry red” did not do justice to the wine, so it was renamed after owner John Grieve’s mother, Julia.

Organic is not just a buzz word at Avondale. It's about promoting life and preserving a living system. It's about treating our vines like indigenous trees. Pioneering viticulturist, Johnathan Grieve says: “We are returning our soil to its original, vibrant, natural state through Bio-LOGIC, a gentle integration of old practices with new science.” Owned by the Grieve family, Avondale is committed to the creation of fine natural wines. For more information visit: www.avondalewine.co.za.

