

AVONDALE

SYRAH 2005



GRAPE VARIETIES

Shiraz

ORIGIN

Paarl, South Africa

WINEMAKER

Corné Marais

VITICULTURIST

Johnathan Grieve

ALCOHOL

14.5%

PH

3.73

TA

5.65 g/l

RS

2.5 g/l

BARREL FERMENTED

50%

BARREL MATURED

10 months in 2nd fill French and American Oak

BOTTLE CODE

6009640360714

BOX CODE

16009640360711 (6 x 750ml)

L-NUMBER

L0805

VINEYARDS: 9 year old vines. Yield of 8 tons per hectare.

WINEMAKING: Fruit was hand picked at between 23 and 25°B, from nine year old vines on north-facing Hutton soils. Average yield was 8t/ha. The must was fermented at 21 – 23° Celsius. Half of the wine went through malolactic fermentation in barrel. Wine was matured in 2nd fill French and American oak barrels for 10 months. 10% young wines were blended back into the wine.

CORNÉ SAYS: An easy-drinking very accessible wine with sweet fruit flavours and medium body.

AGEING: Drink now or over the next four years.

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.

