

AVONDALE

METHODE CAP CLASSIQUE (MCC) BRUT NV



GRAPE VARIETIES

Chardonnay, Pinot Noir

ORIGIN

Coastal, South Africa

WINEMAKER

Corne Marais

VITICULTURIST

Johnathan Grieve

ALCOHOL

11.6%

PH

3.22

TA

7.22g/l

RS

9 g/l

BARREL FERMENTED

3%

BARREL MATURED

None.

BOTTLE CODE

6009640360066

BOX CODE

16009640360063 (6 x 750 ml)

L-NUMBER

L2408

VINEYARDS: 3 and 12 year old vines.

Yield of 8-10 tons per hectare.

WINEMAKING: The grapes were picked by hand at 18,5 to 19,8°B and cooled overnight to 5° Celsius. The next day the whole bunches were pressed, the juice settled overnight and then racked to stainless steel tank for fermentation. 3% of the juice was fermented in small old French oak barrels. Wild yeast fermentation took 12 days at around 18°C. Then the wines were blended and left on the lees for between 24 and 36 months, after which it was bottled to allow second fermentation in glass. The wine stayed on the lees in glass for 12 months before it was disgorged.

CORNÉ SAYS: This wine is alive with flavours of lemon, apple pie and biscuit, with a touch of honey. These will get more pronounced with bottle ageing together with a striking zesty acidity. The taste is dry and complex as we like it at Avondale, and hopefully you too.....

AGEING: Drink immediately or over the next five 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.

