CACHET WINE

# Avondale Cyclus

**Code** AVON355

A unique, subtly oaked blend of five grape varieties, all organically grown by Johnathan Grieve at Avondale. Both refreshing and complex.

**Tasting Notes:**

With a rounded, rich nose of violets and peach, and just a hint of frangipan, Cyclus holds all the promise of a quality white blend. This is beautifully carried through to the palate where the intense flavours of pear, pineapple, apricot and fig are rounded off with smooth, subtle oak for a creamy, long-structured finish.



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| Specification | |
|---|---|
| **ABV** | 13.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | South Africa |
| **Region** | Western Cape |
| **Area** | Paarl |
| **Type** | White Wine |
| **Grape Mix** | 24% Viognier, 24% Roussanne, 24% Chenin Blanc, 14% Chardonnay, 14% Sémillon |
| **Genres** | Biodynamic, Fine Wine, Organic, Vegan, Vegetarian |
| **Vintage** | 2020 |
| **Style** | Dry |
| **Body** | Rich, round and full flavoured |
| **Producer** | Avondale Wine |
| **Producer Overview** | The picturesque 160-hectare farm that is today known as Avondale has been under cultivation for more than 300 years. |
| **Closure Type** | Cork |
| **Food Matches** | Ideal with shellfish like crab or lobster as well as pork in creamy sauces. |
| **Press Comments** | Wine Merchant Top 100, 2026: “A really special wine that combines weight and freshness, richness and great acidity in a single succulent package,” the judges said. “Bright apple pie and honeysuckle flavours, and a long, long finish.” |