CACHET WINE

Avondale Qvevri

Code AVON405

Avondale is the first in South Africa to utilise Qvevri in their winemaking. These ancient clay vessels from the country Georgia dating back over 8000 years allow the wine to breathe as it ferments. As it ages in the clay it brings a beautiful brightness of fruit and minerality to the wine. The Qvevri fits into Avondale's slow winemaking philosophy and in this light characterful wine you will experience the unbridled grape flavour of our wines.

Tasting Notes:

A mélange of succulent red fruit - raspberry, mulberry, strawberry with violets and spice. Overlaid with the unmistakable minerality and earthiness from the Qvevri on the nose. This follows through on the palate with a bright natural acidity giving a wonderful freshness and drinkability to the wine. The wine has a great balance between the fine tannins of the whole bunch, bright natural acidity, abundance of fruit, earthiness that sparks an interest and intrigue in the flavour and finish of the wine.



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Specification	
Vinification	The grapes were harvested between 22° and 23 °B; The varieties were vinified separately; Destemmed Grenache and whole bunch Syrah and Mourvèdre were placed in the Qvevri; The wine was punched down daily during fermentation and left on the skins for 1-3 months, before a light pressing took place; The wine was then aged in the Qvevri for a year. In February 2020 the wines were removed from the Qvevri, blended and bottled.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2025
Country	South Africa
Region	Western Cape
Area	Paarl
Type	Red Wine
Grape Mix	50% Grenache, 26% Syrah, 24% Mourvèdre Merlot, Petit Verdot and Malbec
Genres	Biodynamic, Fine Wine, Organic, Vegan, Vegetarian
Vintage	2023
Body	Elegant, refined and supple
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	Enjoy with roasted lamb.
Press Comments	Awarded 93 points by Decanter, November 2023: '' Despite being fermented and aged totally in amphorae (qvevri) there's elements of cru Beaujolais to get this Grenache- focused red. It begins with juicy red fruits- redcurrants and strawberries- before taking a bit of a sideways turn into something darker and more structured on the palate, with a chalky finish. Attractive mid-weight wine with real perosnality.''