

Avondale is family owned and run wine estate in Paarl, South Africa. Avondale specialise in top flight extraordinary wines approved by Mother Nature where we make natural slow wines with the utmost attention to detail and unique in character.



## AVONDALE QVEVRI RED Grenache, Syrah & Mourvedre 2019

**VINEYARDS:** 10 to 20-year-old organic vines; with a yield of 8 tons per hectare.

**GRAPE VARIETIES:** 52% Grenache, 30% Syrah & 18% Mourvedre

WINEMAKING: 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.

ALCOHOL: 12%; PH: 3.46; TA: 5.3

WINEMAKER CORNE COMMENTS: 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.

**AGEING:** Whilst the wine is fresh and accessible now, it will develop complex secondary characteristics over time.







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