





AVONDALE

TERRA EST VITA

Welcome to Avondale Wine Estate, Cape Winelands, South Africa.

The Phoenix 2018 was born from a moment that tested our land and our resolve. After the January 2026 fire at Avondale, we were reminded – both painfully and profoundly – of nature’s capacity for renewal. As we watched protea seeds open and life quietly begin again in the days that followed, the name Phoenix felt inevitable. This wine is our way of honouring that moment: a symbol of resilience rooted in the soil, of renewal that does not erase loss but grows from it. The Phoenix 2018 reflects our belief that from fire comes regeneration, and from the land, enduring life.

Johnathan Grieve

AVONDALE PHOENIX 2018

THE PHOENIX EMBLEM: The Phoenix emblem is inspired by the protea depicted on the label. An indigenous South African plant, the protea is naturally adapted to fire, protecting its seeds until the land is ready to receive new life. In the aftermath of the January 2026 fire at Avondale, this quiet renewal became a powerful symbol of resilience, regeneration and the enduring connection between soil and life. Like the Phoenix, rebirth is born not in spite of fire, but because of it.

VINEYARDS: Sourced from organically farmed vines aged between 16 and 25 years, with carefully managed yields of 6-8 tons per hectare to ensure concentration and balance.

WINEMAKING: Hand-harvested in the cool early mornings, the grapes were gently de-stemmed and fermented on the skins. Fermentation lasted 7-10 days, followed by extended post-fermentation maceration to build depth, structure and complexity. Malolactic fermentation took place in 225-litre French oak barrels (2nd to 4th fill), with gentle rackings before the wine was returned to barrel for maturation over 12-16 months, allowing for refined oak integration and balance.

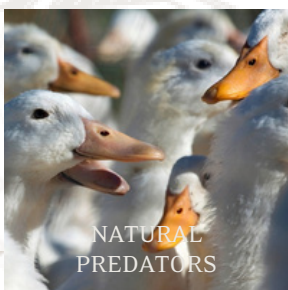
GRAPE VARIETIES: Cabernet Sauvignon and Cabernet Franc driven, balanced with Merlot and Malbec.

CORNÉ SAYS: A generous nose of blackcurrant and liquorice, layered with hints of dark chocolate and ground coffee. The palate shows an explosion of fruit, supported by elegant, well-integrated tannins and a long, silky finish. A powerful yet refined wine that lingers beautifully.

ORIGIN: Paarl, SA | **AGEING:** 2031 | **ALCOHOL:** 14% | **PH:** 3.47 | **RS:** 2.5g/l

WINEMAKER - Corné Marais

VITICULTURIST - Johnathan Grieve



NATURAL
PREDATORS



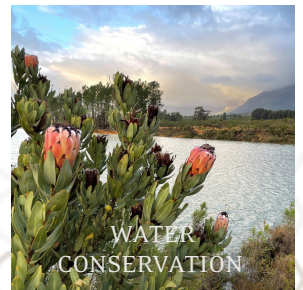
SOIL
REGENERATION



AMPHORA &
QVEVRI



SOLAR
INSTALLATIONS



WATER
CONSERVATION