

## Anima, Avondale Wine

Paarl, South Africa



<b>Product code</b>	AW10ZZWC
<b>Grapes</b>	Chenin Blanc
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Avondale Wine
<b>Vintage</b>	2024



Organic



Biodynamic



Vegan



Vegetarian



## Producer

Situated in the Paarl Valley, 60 kilometres north east of Cape Town, this 160 hectare estate has been cultivated for more than 300 years with records showing that the farm was one of the first in the region to be dedicated to producing wine grapes. Purchased by the Grieve family in 1997, their youngest son, Johnathan has overseen the property since the outset. Convinced by the importance of environmental harmony, he developed a motto 'Terra est Vita' or 'Soil is Life' and set about introducing organic and biodynamic practices. 70 hectares of the estate are planted with vines across 13 different soil types, ranging from loam to decomposed granite and sandstone. Varieties are matched to soil type and planted in one hectare blocks with each plot being vinified separately. The winery operates by gravity and no additives are used including less than half the normal doses of sulphites.

## Tasting Notes

"ANIMA'S CHARACTER – Anima has a nose that develops intriguingly in the glass. Winter melon, pineapple, lime and a hint of honey confirm the elegance and fullness of this softly wooded, supple Chenin Blanc. The palate is dense with fresh fruit flavours of gooseberry, quince and peach, all harmonising superbly with the soulful minerality that gives this wine its name." THE SOUL OF THE WORLD – The word Anima refers to the vital life force or soul. Our ethos "Terra Est Vita"- Soil is Life - is our acknowledgement that for us, soul animates everything on earth, from the minerals, through plants and animals to humans. We've called our Chenin Blanc, Anima because the lively minerals of Avondale's soils give this wine its own delicious, spirited character and extraordinary finesse. ANIMA'S EMBLEM – This Tree of Life is a modern rendition of the evolutionary phylogenetic tree that shows how all life forms are interconnected through a complex set of relationships over deep time.

## Viticulture

Avondale was established on the slopes of the Klein Drakenstein Mountains to the south of the town of Paarl and 60 kilometres north east of Cape Town. The estate currently has 70 hectares of land planted with Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Semillon, Chenin Blanc, Shiraz, Mourvedre, Grenache, Viognier, Rousanne and Chardonnay vines. The vineyards are certified organic but a number of biodynamic practices are employed as well. According to soil type, vines are planted in particular soil pockets in blocks of around one-hectare. Avondale has 13 different soil types on our land – from cool, dark loam to decomposed granite and decomposed sandstone; from no rock to 75% rock. Avondale makes use of up to 10 different mixes of cover crops, which includes the sowing of the seeds of indigenous plants, to create a vibrant, diverse plant community right in the vineyards.

## Winemaking

"GRAPE VARIETY – Anima is made from certified organic Chenin Blanc grapes. Our vines range between 13 and 37 years of age, and provide low yields of between 4 and 8 tons of healthy, balanced grapes. THE MAKING OF ANIMA - The hand-picked, organically grown grapes were harvested at 22° - 23° Balling, whole bunch pressed and then naturally fermented in 500-litre French Oak barrels. 20% of the grapes were whole bunch fermented in Amphora and Qvevri which adds unique body and length to the wine. After fermentation the wine was kept on the lees for 12 months with regular battonage."

## Awards

James Suckling - 90 points  
Vinous - Neil Martin - 90 Points  
Gilbert & Gaillard Awards - 93 Points