TINDAL
WINE MERCHANTS

Phoenix 2018, Avondale

Product code	AW56ZZRC
Grapes	Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec
Country	SOUTH AFRICA
ABV%	14
Case Size	6
Closure Style	Screw Cap
Producer	Avondale Wine
Vintage	2018

Organic Biodynamic

Vegan Vegetarian

Tasting Notes

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

Viticulture

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

Winemaking

Grapes were hand-picked at between 23-24ºB. The grapes were destemmed, crushed, after which wild yeast fermentation was allowed in closed stainless steel tanks. Fermentation peaked at 30ºC. Post-fermentation maceration was allowed. Malolactic fermentation and maturation took place in small used French oak barrels. The wine was aged for 12-14 months in 225 litre barrels (2nd, 3rd and 4th fill).

Awards