



## Avondale Wine Phoenix



<b>Product code</b>	AW56ZZRC
<b>Grapes</b>	Sauvignon Blanc, Shiraz
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Avondale Wine
<b>Vintage</b>	2018



Organic



Biodynamic



Vegan



Vegetarian

## Winemaking

WINEMAKING: Grapes were hand-picked at between 23-24<sup>°</sup>B. The grapes were destemmed, crushed, after which wild yeast fermentation was allowed in closed stainless steel tanks. Fermentation peaked at 30°C. 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