Cyclus, Avondale Wine

Paarl, South africa



Product code	AW06ZZWC
Grapes	Viognier
Country	SOUTH AFRICA
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Avondale Wine
Vintage	2018

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

With a soft, rich nose of violets and peach, and just a hint of frangipani, Cyclus holds all the promise of a quality White Blend. This is carried through to the palate where the intense flavours of pear, golden apple, spicy apricot and hints of clementine are rounded off with a beautiful minerality and ends in a creamy, long-structured finish. An invigorating White Blend of Roussanne, Viognier, Chenin Blanc, Chardonnay and Semillon grapes, the softly wooded Cyclus swirls with intense fruits flavours rounded off with smooth, creamy oak.

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

Nature uses the spinning, turbulent flow of the vortex to energise and revive fluids. Biodynamic farming mimics this powerful stimulating motion in the hand-stirring of preparations as a connection to the universal forces. We named our dynamic, refreshingly complex white blend Cyclus, because of the elegant way that Avondale's unique life energy swirls through its invigorating layers. Cyclus's Emblem – The spiral can be found in every aspect of Nature. Its expression in liquids is the vortex which is easily observed in the unexpected, creative whorls and eddies in flowing water. The vortex represents power and dynamism. The grapes were harvested at 22° and 23° Balling, pressed as whole bunches and then naturally fermented in 500-litre oak barrels. 25% was fermented as whole bunches in Amphora and Qvevri which adds unique body, length and minerality to the wine. After fermentation the wine was kept on the lees for 12 months with regular battonage.

Awards

James Suckling - 91 Points
Gaillard Awards - 91/100 & Double Gold