Samsara ORG, Avondale Wine

Paarl, South africa



Product code	AW14ZZRC
Grapes	Shiraz
Country	SOUTH AFRICA
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Avondale Wine
Vintage	2012

Organic Biodynamic

Vegan Vegetarian

Producer

Situated in the Paarl Valley, Avondale is a historic 160 ha estate with over 300 years of farming history, now owned by the Grieve family. Since 1997, Jonathan Grieve has overseen the property, reshaping 70 ha of vineyards around environmental harmony under the guiding principle “Terra est Vita”.

Tasting Notes

"AN ETERNAL CYCLE OF LIFE – Samsara means ‘to flow on’ and pass through the states of life and death. This evolutionary journey through eternal birth and rebirth is how life develops consciousness and fulfilment. A wine deep in character, we named our incarnate Syrah, Samsara as it represents the perpetual renewal and revitalisation of Avondale’s living system. SAMSARA’S EMBLEM – The well-known Celtic Tree of Life motif with branches and roots interwoven is symbolic of the continuous cycle of life.In its interconnectedness there is the strength and resilience that develops through experience and renewal.Soft wood and white pepper, violets, vibrant red berries and orange peel arrest the nose. Samsara is full, yet well-integrated with hints of plum and cherry, cloves, cinnamon and pepper. This wine is spectacularly well-balanced and carries an exceptional fruit-driven palate. The whole bunch fermentation results in firm tannins and good acid which gives the wine an unbelievable length."

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

The grapes were harvested in the early mornings between 23º and 24 º Balling. 10 to 15% were whole-bunched fermented which adds a unique body and length to the wine. The balance was gently de-stemmed and went into tanks for 2 to 3 days before natural fermentation has begun. Following the natural fermentation cycle, we allowed warmer ferments peaking between 30 and 32 º Celsius and lasted from 7 to 10 days. Our healthy grapes enabled a long post-fermentation maceration that took place over 25 to 30 days. Thereafter the wine was taken to 600-litre French Oak barrels where malolactic fermentation took place. The wine was aged in barrels for 12 to 16 months and lightly filtered before bottling.

Awards

James Suckling - 91 Points
Gilbert & Gaillard Awards - 92 Points