

## Qvervri , Avondale Wine

Paarl, South africa



<b>Product code</b>	AW18ZZRC
<b>Grapes</b>	Grenache, Mourvèdre, Syrah
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	12
<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

A mélange of succulent red fruit - raspberry, mulberry, strawberry with violets and spice. Overlaid with the unmistakable minerality and earthiness from the Qvervri on the nose. This follows through on the palate with a bright natural acidity giving a wonderful freshness and drinkability to the wine. The wine has a great balance between the fine tannins of the whole bunch, bright natural acidity, abundance of fruit, earthiness that sparks an interest and intrigue in the flavour and finish of the wine. "QVEVRI'S CHARACTER – A melange of succulent red fruit raspberry, mulberry and strawberry with violets and spice. Overlaid with an unmistakable minerality and earthiness from the Qvervri on the nose. This follows through on the palate with a bright natural acidity, an abundance of fruit, and earthiness that sparks an interest and intrigue in the flavour and finish of the wine." Avondale was the first South African wine farm to utilise Qvervri in our winemaking. These ancient clay vessels from Georgia date back over 8000 years. They allow the wine to breathe as it ferments and ages in the clay, resulting in a

beautiful brightness of fruit and minerality to the wine.  
QVEVRI'S EMBLEM – this depicts the clay Qvevri's as buried within the cellar, holding the whole bunch of grapes and capturing their brightness and essence. GRAPE VARIETIES – Qvevri is made from Grenache (50%), Syrah (30%) and Mourvèdre (20%) grapes. The vines range from 14 to 30 years of age and have low yields from 4 to 8 tons of healthy, balanced grapes.

## Viticulture

A

## Winemaking

THE MAKING OF QVEVRI – The grapes were harvested at 22° - 23° Balling; varieties were vinified separately; destemmed Grenache, whole bunch Syrah and Mourvèdre were placed in the Qvevri; the wines went through spontaneous fermentation and was gently punched down once per day. After which the wine was left on the skins for 1 to 3 months before a light pressing took place. The wine was aged for a year in the clay Qvevri before being blended and bottled.

## Awards

Tim Aitken - 92 Points

James Suckling - 89 Points