



AVONDALE
TERRA EST VITA

Extraordinary Wines Approved by Mother Nature



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CYCLUS 2011



THE POWER OF THE VORTEX - 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.

GRAPE VARIETIES - Cyclus is made from Viognier, Chardonnay, Roussanne, Chenin Blanc and Semillon grapes. The vines range from 8 to 25 years in age, and have low yields from 4 to 8 tons of healthy, balanced grapes.

THE MAKING OF CYCLUS - The grapes were harvested at 22° - 23° Balling, pressed as whole bunches and then naturally fermented in 500-litre oak barrels. 15 to 20% was fermented as whole bunches, which adds unique body and length to the wine. After fermentation the wine was kept on the lees for 12 months with regular battonage.

CYCLUS'S CHARACTER - 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 beautifully carried through to the palate where the intense flavours of pear, pineapple, apricot and fig are rounded off with smooth, subtle oak for a creamy, long-structured finish.

WINEMAKER - Corné Marais

VITICULTURIST - Johnathan Grieve

ORIGIN - Paarl, South Africa

ALCOHOL - 13.5% **PH** - 3.30 **TA** - 5.9g/l **AGEING** - 2019



Available exclusively in fine wine shops and in the best restaurants. www.avondalewine.co.za

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