AVONDALE
TERRA EST VITA

Extraordinary Wines Approved by Mother Nature

www.avondalewine.co.za

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Welcome to Avondale Wine Estate, Cape Winelands, South Africa.

This family run estate, is a place where you will find a harmonious blend of certified organic wines and a dedication to biodynamic practices, where the very essence of nature's regenerative power takes center stage. Our commitment to sustainability is woven into the fabric of Avondale, epitomised by our ethos

Terra Est Vita | Soil is Life

This philosophy guides our winemaking approach, where we handcraft elegant wines that promise an extraordinary experience. A place where nature's wisdom and our dedication come together in each bottle we create.

AVONDALE QVEVRI 2024

Johnathan Grieve

Avondale was the first South African wine farm to utilise Qvevri 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 that are buried within the cellar, holding the whole bunch of grapes and capturing their brightness and essence.

GRAPE VARIETIES – Qvevri is made from Grenache (40%), Syrah (35%) and Mourvèdre (25%) grapes. The vines range from 15 to 31 years of age and have low yields from 4 to 8 tons of healthy, balanced grapes.

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.

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 Qvevri 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.

WINEMAKER - Corné Marais

VITICULTURIST - Johnathan Grieve

ORIGIN - Paarl, South Africa

ALCOHOL - 12.5% PH – 3.48 TA – 5.2g/l

AGEING - 2030

RATINGS: James Suckling - 90 points (2022 vintage)