





**AVONDALE**  
TERRA EST VITA



## QVEVRI 2020

Avondale is the first in South Africa to utilise Qvevri in our winemaking. These ancient clay vessels from the country Georgia historically dating back over 8000 years. These vessels allows the wine to breathe as it ferments and as it ages in the clay, ultimately contributing to beautiful brightness of fruit and minerality of the wine.

**QVEVRI'S EMBLEM** - this depicts the clay Qvevri's as buried within the cellar, holding the whole bunch grapes and capturing there brightness and essence.

**GRAPE VARIETIES** - Qvevri is made from Grenache (52%), Syrah (30%) and Mourvèdre (18%) grapes. The vines range from 13 to 29 years in 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 where 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 a unmistakable minerality and earthiness from the Qvevri on the nose. This follows through on the palate with a bright natural acidity, abundance of fruit, 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%    **PH** - 3.46    **TA** - 5.3g/l

**AGEING** - 2027



*Extraordinary Wines*  
*Approved by Mother Nature*  
[www.avondalewine.co.za](http://www.avondalewine.co.za)