AVONDALE
TERRA EST VITA

Extraordinary Wines Approved by Mother Nature

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CYCLUS 2014

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 Roussanne (30%), Viognier (20%), Chenin Blanc (20%), Semillon (15%) and Chardonnay (15%) grapes. The vines range from 10 to 26 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. 20% was fermented as whole bunches in Amphora which adds unique body, length and minerality 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 carried through to the palate where the intense flavours of pear, golden apple, spicy apricot and hints of clementine are rounded off with a beautiful minerality and ends in a creamy, long-structured finish.

WINEMAKER – Corné Marais

VITICULTURIST – Johnathan Grieve

ORIGIN – Paarl, South Africa

ALCOHOL - 13.5% PH - 3.27 TA - 5.7g/l AGEING - 2022

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