



**AVONDALE**  
TERRA EST VITA

*Extraordinary Wines Approved by Mother Nature*

[www.avondalewine.co.za](http://www.avondalewine.co.za)



# AVONDALE

TERRA EST VITA

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 SAMSARA 2018

*Johnathan Grieve*

**AN ETERNAL CYCLE OF LIFE** - Samsara means 'to flow on' and pass through the states of life and death. This evolutionary journey through eternal birth and rebirth is how life develops consciousness and fulfilment. A wine deep in character, we named our incarnate Syrah, Samsara as it represents the perpetual renewal and revitalisation of Avondale's living system.

**SAMSARA'S EMBLEM** - The well-known Celtic Tree of Life motif with branches and roots interwoven is symbolic of the continuous cycle of life. In its interconnectedness, there is strength and resilience that develops through experience and renewal.

**GRAPE VARIETY** - Samsara is made from Shiraz grapes of organically-grown vines that range from 16 to 24 years of age. They provide low yields of 4 to 8 tons of healthy, balanced fruit.

**THE MAKING OF SAMSARA** - The grapes were harvested early, at 23° to 24 ° Balling. 10-15% were whole-bunch fermented for unique body and length. The rest were gently de-stemmed, tanked for 2-3 days, underwent natural fermentation, with warmer ferments at 30-32 ° Celsius for 7-10 days. Slow post-fermentation maceration lasted 25 to 30 days. Malolactic fermentation occurred in 600-litre French Oak barrels, followed by 12-16 months of ageing before light filtration and bottling took place.

**SAMSARA'S CHARACTER** - On the nose you are greeted with soft wood, white pepper, violets, and vibrant red berries. This exceptional wine is full and well-integrated, with hints of plum, cherry, cloves, cinnamon, and pepper. The fruit driven palate is well-balanced, with firm tannins and good acidity delivering an unbelievable length.

**WINEMAKER** -Corné Marais

**VITICULTURIST** -Johnathan Grieve

**ORIGIN** -Paarl, South Africa

**ALCOHOL** -14% **PH** - 3.46 **TA** - 5.7g/l

**AGEING** - 2035

**RATING:** James Suckling - 91 points(2017 vintage)



NATURAL PREDATORS



SOIL REGENERATION



AMPHORA & QVEVRI



SOLAR INSTALLATIONS



WATER CONSERVATION