



**AVONDALE**  
TERRA EST VITA

*Extraordinary Wines Approved by Mother Nature*

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## QVEVRI 2023

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 (45%), Syrah (35%) and Mourvèdre (20%) grapes. The vines range from 14 to 30 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** - 3.38    **TA** - 5.5g/l

**AGEING** - 2029



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