

AVON

clairette blanche

The DaschBosch experimental range takes you on an unexpected journey showcasing “the other side” of DaschBosch. It depicts the winemaker’s love to push the boundaries and experiment with the unusual. The wines are produced in limited quantities and crafted with minimal interference.

STYLE Subtle leesy and fresh nose with greengage & citrus fruit on the palate.

SERVING Delightful with a zesty salad, light meat dishes & even seasonal seafood.

AGEING Ready for immediate enjoyment and for the years to come.

VINEYARD INFORMATION

Appellation : Breedekloof South Africa
Age of vines : 48 years
Root stock : Jacques
Trellis System : Bush vines
Soil Type : Longlands & Westleigh
Irrigation : Overhead irrigation

HARVEST INFORMATION

Type : hand- picked (early morning)
Yield : 0.9-1.5 tons
Date : March
Sugar : 23.5°B

VINIFICATION Whole bunch pressed and settled for 24 hours. Racked to 4th fill French oak barrels and further fermented. Thick lees contact for about 6 months with regular ‘bâtonnage’ then racked from thick lees with sulphur added and aged in the same barrels for a further 2-3 months.

CHEMICAL ANALYSIS

Alcohol ~ 13.89%
Residual Sugar ~ 5.8g/l
Total Acid ~ 6.6g/l
pH ~ 3.28

