



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Avondale Anima Chenin Blanc

Price	£23.00
Code	AVON385

A premium Chenin Blanc made by one of South Africa's top wineries, Avondale. Made from 100% organically grown Chenin Blanc grapes.

Tasting Notes:

Anima has a nose that develops intriguingly in the glass. Winter melon, pineapple, lime and a hint of honey confirm the elegance and fullness of this softly wooded, supple Chenin Blanc. The palate is dense with fresh fruit flavours of gooseberry, quince and peach, all harmonising superbly with the soulful minerality that gives this wine its name.





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Specification	
Vinification	The hand-picked, organically grown grapes were harvested at 22° - 23° Balling, whole bunch pressed and then naturally fermented in 500-litre French Oak barrels. 20% of the grapes were whole bunch fermented in Amphora and Qvevri which adds unique body and length to the wine. After fermentation the wine was kept on the lees for twelve months with regular battonage.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	South Africa
Region	Western Cape
Area	Paarl
Type	White Wine
Grapes	Chenin Blanc
Genres	Biodynamic, Organic, Vegan, Vegetarian
Vintage	2019
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Avondale Wine
Producer Overview	The picturesque 160-hectare farm that is today known as Avondale has been under cultivation for more than 300 years.
Closure Type	Cork
Food Matches	Try with a hearty fish pie.
Press Comments	Highly Recommended - Decanter, March 2023, South African Chenin Blanc Panel Tasting, 91 points: "Smoky, spicy, savoury wine with mineral tang and good balance. Big concentration, a herby, granitic sapidity and long, textural length". Awarded 94 by Decanter, November 2023: "From 25-35 year old vineyards, there's a 15% orange wine (skin contact in qvevri) component to this Chenin, plus 12 months in very old barrels. The result is a textural, multi-layered wine with creamy Mirabelle plum and pineapple flavours, underpinned by a salty minerality".