

Avondale Green Duck The Duchess 2006

John Platter 2008 - 4 Stars

Superbly balanced with alluring tropical fruit flavours that make you want to drink chilled bottle after chilled bottle.

THE NAME

Owner Johnathan Grieve uses a 'posse' of Peking ducks to patrol the vineyards and to eat snails. This is a natural and environmentally friendly way of killing pests. These ducks epitomizes our natural 'green' way of farming and making wine at Avondale - a methodology we have named Bio-LOGIC.

variety : Semillon | 50%

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.0 g/l pH : 3.23 ta : 6.6 g/l

type : White style : Dry

pack : Bottle closure : Cork

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ageing :

This wine will come onto its own after a year in bottle and may age well for up to 5 years. Most interesting would be see how the undertones of grass and asparagus age in this wine.

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: 7 to 12 year old vines

Yield of 6 to 8 tons per hectare

about the harvest:

The grapes were harvested from south-facing vineyards in Devon Valley, and east-facing vineyards in Paarl at between 21° B and 24° B.

