

Avondale Jontys Duck 2006

CERTIFIED ORGANIC WINE

Lots of red cherry fruit, with liquorice, Bovril, dark chocolate and sweet ground coffee. The fruits flavours explode on the palate in a soft and elegant taste. The wine is medium full-bodied and lingers on well during the aftertaste.

variety : Shiraz | Shiraz 50%, Merlot 35%, Cabernet Sauvignon 15%

winery : Avondale Farm

winemaker : Bertus Albertyn

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.44 g/l pH : 3.56 ta : 5.8 g/l

type : Red wooded organic

pack : Bottle **closure :** Cork

ageing :

Made to be enjoyed immediately, but will easily keep for another 7 years.

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: 5 year old vines

Yield of 8 ton per hectare

about the harvest:

The grapes were hand-picked at between 24 and 25° B.

in the cellar :

The grapes were destemmed, crushed and fermented in closed stainless steel tanks, with lots of dÃ©listage done for extraction. Fermentation peaked at 24Â°C. The entire batch was returned to used small barrels for malolactic fermentation. 2nd, 3rd and 4th fill barrels were used to mature the wine for 6 months.

