

Avondale La Luna 2006

This velvety and elegant classic blend offers scents of cedar, truffles and dark fruit with subtle forest and herb undertones. Full plum and mulberry flavours and soft tannins combine for a lovely, vibrant suppleness.

THE NAME

The soft suppleness of La Luna reflects the graceful ways that Avondale is attuned to cosmic influences and rhythms. In following Biodynamic practices we are mindful of the astronomical influences on soil and plant life.

For us, the image of the moon is symbolic of the way the universe influences our living system. By observing the powerful phases of the moon, for instance, we can fine tune our activities in the vineyard and cellar to be in harmony with the celestial forces.

variety : Cabernet Sauvignon | 30% Cabernet Sauvignon, 30% Cabernet Franc, 20% Merlot, 20% Petit Verdot

winery : Avondale Farm

winemaker : Corné Marais

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.52 ta : 5.7 g/l va : 0.66 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded** **organic**

pack : Bottle **closure :** Cork

ageing : 2016

in the vineyard : Viticulturist: Johnathan Grieve

Vineyards: The organically grown vines, ranging from 10 to 15 year old vines, provide a low yield of between 4 and 8 tons of high quality fruit. Yielding 4 - 8 tons per hectare

about the harvest: The grapes of these noble cultivars were picked cold in the early mornings between 23 and 24 ° Balling.

in the cellar : The grapes of these noble cultivars were picked cold in the early mornings between 23 and 24 ° Balling. The different batches of fruit were destemmed, gently crushed and went into tanks for 2 to 3 days. Fermentation on the skins peaked between 30 and 32 ° Celsius and lasted from 7 to 10 days. Our healthy grapes enabled a long post-fermentation maceration that took place over 25 to 30 days. Malolactic fermentation took place in 225-litre French Oak barrels. These varied from 1st to 3rd fills ensuring mild wood integration. The wines went through a number of gentle rackings before being returned to the barrels to age for 12 to 16 months. The wine was lightly filtered.

