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Avondale Armilla Methode Cap Classique Brut NV

Armilla is vibrant with flavours of apple pie and biscuit, with a touch of lemon zest and honey. A superb integration of acidity allows for a dry and complex palate that is full of freshness and elegance.

THE NAME
Sparkling with joy, this fresh, versatile Brut is full of the verve that comes from Avondale's holistic way of making delicious, natural wines. Armilla embodies our celebration of life on the farm.

variety : Chardonnay | 100% Chardonnay
winery : Avondale Farm
winemaker : Corne Marais
wine of origin : Paarl
analysis : **alc :** 11.5 % vol **rs :** 8.7 g/l **pH :** 3.41 **ta :** 5.4 g/l **va :** 0.23 g/l
type : Sparkling **style :** Dry **body :** Full **taste :** Mineral **wooded** **organic**
pack : Bottle **closure :** Cork

ageing : Drink immediately or age up untill 2016.

in the vineyard : Viticulturist: Johnathan Grieve
Vineyards: 8 and 20 year old vines
Yield of 6 - 8 ton per hectare

about the harvest: Armilla is made from Chardonnay grapes from 8 to 20 year old organically-grown vines that have a low yield of 6 to 8 tons of healthy, balanced fruit. The grapes were hand-picked in the cool morning at 18 to 19 Balling.