

## 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 until 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.

