

Avondale Armilla Blanc de Blanc 2009

Armilla is rich and round on the palette: a perfect balance of toasty, warm, hazelnut bread and fresh quince and gardenia. The fresh effervescent acidity is crisp and lively on the palate; complemented by a full velvety mouth feel - layer after layer after layer.

variety : Chardonnay | 100% Chardonnay

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : alc : 11.5 % vol pH : 3.29 ta : 7.3 g/l va : 0.23 g/l

type : Sparkling **style :** Dry **body :** Full **taste :** Mineral **wooded** **organic**

pack : Bottle **size :** 0 **closure :** Cork

ageing : 2024

Cosmic circles connecting the celestial to soil - 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.

Armilla's Emblem - Armilla bears Avondale's logo, a rendition of the Armillary sphere, an ancient astronomical instrument used to show the position of stars around the earth. It represents Avondale's holistic approach to life on our farm where, from the minerals in the soil to the stars in the skies, all is combined in an energised, living system.

in the vineyard :

Armilla is made from Chardonnay grapes from 8 to 20-year-old organically-grown vines that have a low yield of 6 to 8 ton of healthy, balanced fruit.

Viticulturist: Johnathan Grieve

Yield of 6 - 8 ton per hectare

about the harvest: -he grapes were hand-picked in the cool early morning at 18° to 19° Balling.

in the cellar : Whole bunches were pressed, the juice settled and then racked to stainless steel tanks for natural fermentation. 10% was fermented in French oak barrels and blended back. A portion of reserve wine was added. The blended wine was left on the lees for 24 months, after which it was bottled to allow second fermentation in glass. The wine stayed on the lees in glass for 36 months before it was disgorged. In line with tradition, a dosage was added.

