

## Avondale La Luna 2007

This velvety and elegant classic blend offers scents of red and dark fruits layered with clean cedar and tobacco aromas. It has a full, fruit-driven palate with plum and mulberry flavours seamlessly combining with soft tannins for a lovely, vibrant presence.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

**winery :** Avondale Farm

**winemaker :** Corné Marais

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol pH : 3.46 ta : 6.2 g/l

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

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

**ageing :** 2016

**Looking to the skies to make extraordinary wine** - 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.

**La Luna's Emblem** - 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.

### **in the vineyard :**

La Luna is a Bordeaux Blend made from organically-grown grapes. The vines ranging from 10 to 16 years in age, provide a low yield of between 4 and 8 tons of high quality fruit.

Viticulturist: Johnathan Grieve

**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.

