

Avondale Armilla Blanc de Blanc 2010

Armilla is rich and round on the palate; a perfect balance of toasty, warm hazelnut bread, fresh quince and green apple. The fresh effervescent acidity is crisp and lively yet seamlessly integrated on the palate; complemented by a full velvety mouth feel with hints of citrus – layer after layer after layer.

variety : Chardonnay | 100% Chardonnay

winery : Avondale Farm

winemaker : Corne Marais

wine of origin : Paarl

analysis : alc : 11.5 % vol rs : 6.2 g/l pH : 3.34 ta : 7.3 g/l va : 0.65 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : 2025

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 9 to 21-year-old organically-grown vines that have a low yield of 6 to 8 ton of healthy, balanced fruit.

about the harvest: The 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 60 months before it was disgorged. In line with tradition, a dosage was added.

