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Avondale La Luna 2011

This is a great wine of seamless elegance. Layers of mineral intense fruit, infused with gentle tannins are uplifted with fresh acidity uniting in a glorious fusion of full-bodied flavour. The dark purple colour infused with classic berry flavours and a hint of tobacco embody the vital elements so sought after in the great wines of Avondale.

variety : Cabernet Sauvignon | 49% Cabernet Sauvignon, 32% Merlot, 8% Petit Verdot, 6% Malbec, 5% Cabernet Franc,
winery : Avondale Farm
winemaker : Corné Marais
wine of origin : Paarl
analysis : **alc :** 14.0 % vol **rs :** 3.3 g/l **pH :** 3.52 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded** **organic**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 2022

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 49% Cabernet Sauvignon, 32% Merlot, 8% Petit Verdot, 6% Malbec and 5% Cabernet Franc organically-grown grapes. The vines ranging from 12 to 23 years in age, provide a low yield of between 4 and 8 tons of high quality fruit.

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 different batches of fruit were de-stemmed, 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.