



AVONDALE
TERRA EST VITA

AVONDALE JONTY'S DUCKS

PEKIN WHITE 2017

VINEYARDS: 15 to 26 year old vines, cultivated organically. The vines yielded 8 tons per hectare.

GRAPE VARIETIES

Chenin Blanc driven with balance made up of Roussanne, Viognier & Semillon

WINEMAKING: The grapes were picked between 22° and 24 °B into press as whole bunches, and left to settle in tank overnight. The wine was fermented with wild yeast at between 18 and 24°C for ageing. A portion was fermented in used oak barrels (600 liter). Both the tank and barrel portions were kept on the lees for six months and stirred frequently. The barrel portion was blended back.

CORNÉ SAYS: I taste pure fruit of lime, grapefruit, pineapple, quince, with just a dash of honey on the nose. The palate is dense with ripe flavours and juicy with tangy peach and brie flavours, delivered with good intensity and freshness. These mouthwatering flavours linger on the palate.

AGEING: Enjoy immediately but it will definitely enhance your cellar should you wish to lay it down for four years.

NAME: Owner Johnathan Grieve employs a “posse” of ducks, which patrol the vineyard looking for and destroying snails, which eat the vines. The ducks are an eco-friendly way to avoid using harmful chemical poisons to kill pests and act as the guardians of the vines on Avondale. See them in action [here](#)



ALCOHOL: 13.5% **PH:** 3.35 **RS:** 3.0 g/l



Control Union Certifications is officially accredited by the United States Department of Agriculture

www.avondalewine.co.za

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