

## Jonty's Duck Pekin Red, Avondale Wine



<b>Product code</b>	AW02ZZRC
<b>Grapes</b>	Shiraz, Cabernet Sauvignon, Merlot
<b>Country</b>	South Africa
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Screw cap
<b>Producer</b>	
<b>Vintage</b>	2021



Organic



Biodynamic



Vegan



Vegetarian

### Tasting Notes

Lots of Blackcurrant, liquorice, with a hint of dark chocolate and ground coffee. The wine has an explosion of fruit on the palate and well integrated, elegant tannins to support it. The layers of fruit and silky finish will leave you wanting more, whilst a lingering after taste makes for a rather attractively finish.

### Viticulture

Avondale was established on the slopes of the Klein Drakenstein Mountains to the south of the town of Paarl and 60 kilometres north east of Cape Town. The estate currently has 70 hectares of land planted with Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Semillon, Chenin Blanc, Shiraz, Mourvedre, Grenache, Viognier, Rousanne and Chardonnay vines. The vineyards are certified organic but a number of biodynamic practices are employed as well. According to soil type, vines are planted in particular soil pockets in blocks of around one-hectare. Avondale has 13 different soil types on our land – from cool, dark loam to decomposed granite and decomposed sandstone; from no rock to 75% rock. Avondale makes use of up to 10 different mixes of cover crops, which includes the sowing of the seeds of indigenous plants, to create a vibrant, diverse plant community right in the vineyards.

### Winemaking

WINEMAKING: Grapes were hand-picked at between 23-24°B. The grapes were destemmed, crushed, after which wild yeast fermentation was allowed in closed stainless steel tanks. Fermentation peaked at 30°C. Post-fermentation maceration was allowed. Malolactic fermentation and maturation took place in small used French oak barrels. The wine was aged for 12-14 months in 225 litre barrels (2nd, 3rd and 4th fill)

### Awards

James Suckling - 91 Points