Jonty's Duck Pekin Red, Avondale Wine

Paarl, South africa



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

Organic Biodynamic

Vegan Vegetarian

Producer

Situated in the Paarl Valley, 60 kilometres north east of Cape Town, this 160 hectare estate has been cultivated for more than 300 years with records showing that the farm was one of the first in the region to be dedicated to producing wine grapes. Purchased by the Grieve family in 1997, their youngest son, Johnathan has overseen the property since the outset. Convinced by the importance of environmental harmony, he developed a motto 'Terra est Vita' or 'Soil is Life' and set about introducing organic and biodynamic practices. 70 hectares of the estate are planted with vines across 13 different soil types, ranging from loam to decomposed granite and sandstone. Varieties are matched to soil type and planted in one hectare blocks with each plot being vinified separately. The winery operates by gravity and no additives are used including less than half the normal doses of sulphites.

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 23-24ºB. The grapes were destemmed, crushed, after which wild yeast fermentation was allowed in closed stainless steel tanks. Fermentation peaked at 30ºC. 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