



TERRA EST VITA



LA LUNA
2017



AVONDALE

*From living soils we craft extraordinary
wines approved by Mother Nature.*

WINE OF ORIGIN PAARL
South Africa *Jonathan Joubert*



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Extraordinary Wines Approved by Mother Nature

www.avondalewine.co.za



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Welcome to Avondale Wine Estate, Cape Winelands, South Africa.

This family run estate, is a place where you will find a harmonious blend of certified organic wines and a dedication to biodynamic practices, where the very essence of nature's regenerative power takes center stage. Our commitment to sustainability is woven into the fabric of Avondale, epitomised by our ethos

Terra Est Vita | Soil is Life

This philosophy guides our winemaking approach, where we handcraft elegant wines that promise an extraordinary experience. A place where nature's wisdom and our dedication come together in each bottle we create.

AVONDALE LA LUNA 2017

Johnathan Grieve



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 our 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.

GRAPE VARIETIES - La Luna is a Bordeaux Blend made from 45% Cabernet Sauvignon, 35% Merlot, 10% Cabernet Franc, 6% Malbec and 4% Petit Verdot organically-grown grapes. The vines, ranging from 17 to 28 years in age, provide a low yield of between 4 and 8 tons of high-quality fruit.

THE MAKING OF LA LUNA - The grapes of these Noble cultivar grapes were picked in cool early mornings between 23° and 24° Balling. After gentle crushing and destemming, the batches underwent 2 to 3 days of tank time. Skin fermentation peaked at 30° to 32° Celsius, lasting 7 to 10 days. Post-fermentation maceration spanned 25 to 30 days. Malolactic fermentation occurred in 225-litre French Oak barrels (1st to 3rd fills), allowing mild wood integration. After several gentle rackings, the wines aged in barrels for 12 to 18 months, with light filtration.

LA LUNA'S CHARACTER - This is an extraordinary 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.

WINEMAKER: Corné Marais

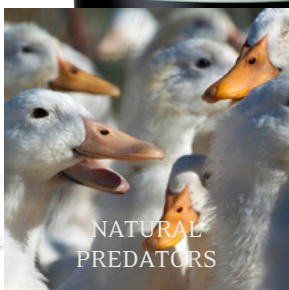
VITICULTURIST: Johnathan Grieve

ORIGIN: Paarl, South Africa

ALCOHOL - 14% | **PH** - 3.55 | **TA** - 5.9 g/l

AGEING: 2034

RATINGS: 2016 vintage: Decanter - 94 points; James Suckling - 91 points



NATURAL PREDATORS



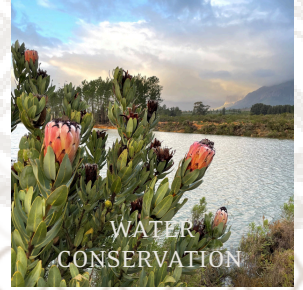
SOIL REGENERATION



AMPHORA & QVEVRI



SOLAR INSTALLATIONS



WATER CONSERVATION