



**AVONDALE**  
TERRA EST VITA

*Extraordinary Wines Approved by Mother Nature*

[www.avondalewine.co.za](http://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 ARMILLA 2017 *Blanc de Blanc*

*Johnathan Grieve*

**COSMIC CIRCLES CONNECTING THE CELESTIAL TO SOIL** - Sparkling with joy, this fresh, versatile Brut is full of the verve that comes from Avondale's holistic way of making delicious, natural wines. Armilla embodies our celebration of life on the farm.

**ARMILLA'S EMBLEM** - Armilla bears Avondale's logo, a rendition of the Armillary sphere, an ancient astronomical instrument used to show the position of stars around the earth. It represents Avondale's holistic approach to life on our farm where, from the minerals in the soil to the stars in the skies, all is combined in an energised, living system.

**GRAPE VARIETALS** - Armilla is made from Chardonnay grapes from 15 to 27-year-old organically-grown vines that have a low yield of 6 to 8 ton of healthy, balanced fruit.

**THE MAKING OF ARMILLA** - The grapes were hand-picked in the cool early morning at 18° to 19° Balling. Whole bunches were pressed, the juice settled and then racked to a stainless steel tanks for natural fermentation. 10% was fermented in French oak barrels and blended back. The blended wine was left on the lees for 24 months, after which it was bottled to allow second fermentation in glass. The wine stayed on the lees in glass for 60 months before it was disgorged. In line with tradition, a dosage was added.

**ARMILLA'S CHARACTER** - Armilla is rich and round on the palate; a perfect balance of toasty, warm hazelnut bread, fresh quince and green apple. The fresh effervescent acidity is crisp and lively yet seamlessly integrated on the palate; complemented by a full velvety mouth feel with hints of citrus - layer after layer after layer.

**WINEMAKER** - Corné Marais

**VITICULTURIST** - Johnathan Grieve

**ORIGIN** - Paarl, South Africa

**ALCOHOL** - 11.5% | **PH** - 3.15 | **TA** - 6.35g/l | **RS** - 3.5g/l

**AGEING** - 2034



NATURAL  
PREDATORS



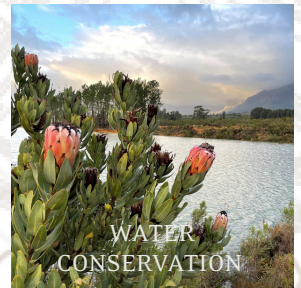
SOIL  
REGENERATION



AMPHORA &  
QVEVRI



SOLAR  
INSTALLATIONS



WATER  
CONSERVATION