

VALENTINES MIXED CASE



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ARMILLA BLANC DE BLANC 2014

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

THE MAKING OF ARMILLA BLANC DE NOIR - 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 500L older French Oak barrels for natural fermentation. The 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 84 months before it was disgorged.

ARMILLA BLANC DE NOIR'S CHARACTER - A pale pink Blanc de Noir Method Cap Classic. The fine lively mousse provides aromas of alluring rosewater and blackcurrants. On the palate, you can expect a perfect balance of toasty brioche, fresh red berries, cherries, a hint of orange peel and mineral flavours which add to the complexity and richness. The full, creamy mouthfeel leads to a lingering, dry finish, leaving a lasting impression of refinement and sophistication.

ALCOHOL - 11.5% | **PH** - 3.09 | **TA** - 6.10g/l | **RS**- 1.7g/l



QVEVRI

GRAPE VARIETIES - Qvevri is made from Grenache (45%), Syrah (35%) and Mourvèdre (20%) grapes. The vines range from 14 to 30 years of age and have low yields from 4 to 8 tons of healthy, balanced grapes.

THE MAKING OF QVEVRI - The grapes were harvested at 22° - 23° Balling; varieties were vinified separately; destemmed Grenache, whole bunch Syrah and Mourvèdre were placed in the Qvevri; the wines went through spontaneous fermentation and was gently punched down once per day. After which the wine was left on the skins for 1 to 3 months before a light pressing took place. The wine was aged for a year in the clay Qvevri before being blended and bottled.

QVEVRI'S CHARACTER - A melange of succulent red fruit- raspberry, mulberry and strawberry with violets and spice. Overlaid with an unmistakable minerality and earthiness from the Qvevri on the nose. This follows through on the palate with a bright natural acidity, an abundance of fruit, and earthiness that sparks an interest and intrigue in the flavour and finish of the wine.

ALCOHOL - 12.5% | **PH** - 3.38 | **TA** - 5.5g/l



CAMISSA 2023

GRAPE VARIETIES - Camissa is made from 46% Grenache, 36% Mourvedre and 18% Muscat de Frontignan grapes. The vines are 34 years old, naturally cultivated and certified organic. They have a low yield of 4 tons per hectare of high quality fruit with intense flavours.

THE MAKING OF CAMISSA - The grapes were picked at between 22° and 23° Balling. The Muscat grapes were de-stemmed and left on the skins in the stainless steel tank for 3 to 4 days, with a stirring once or twice a day until natural fermentation started. The wine was then pressed and fermented in stainless steel tanks. The Mourvedre and Grenache grapes were pressed as whole bunches, settled and fermented in 500-litre used French Oak barrels. The varietals were kept on the lees for 12 months then blended and bottled.

CAMISSA'S CHARACTER - A blend of three flavourful varieties, Camissa arrests the nose with rose petals, scented pelargonium and fresh red fruits of the earth. Hints of Turkish Delight and lemon zest attest to the perfect acidity of this wine, for Camissa may appear sweet but it finishes completely dry.

ALCOHOL - 13% | **PH** - 3.33 | **TA** - 5.46g/l

