



**AVONDALE**  
TERRA EST VITA



**AVONDALE JONTY'S DUCKS**  
**RED 2010**

**VINEYARDS:** 11-13 year old vines, cultivated organically. Yield of 6-8 tons per hectare.

**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 (2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> fill).

**GRAPE VARIETIES**

50% Shiraz, 20% Cabernet Sauvignon, 10% Cabernet Franc, 9% Merlot, 6% Petit Verdot & 5% Malbec

**CORNÉ SAYS:** 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.

**AGEING:** Made to be enjoyed immediately, but will easily keep for another 7 years.

**NAME:** Owner Johnathan Grieve employs a “posse” of ducks, which patrol the vineyard looking for and destroying snails, which eat the vines. The ducks are an eco-friendly way to avoid using harmful chemical poisons to kill pests.

**ALCOHOL:** 14%

**PH:** 3.41

**RS:** 3.4 g/l



Control Union Certifications is officially accredited by the United States Department of Agriculture.

[www.avondalewine.co.za](http://www.avondalewine.co.za)

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