



AVONDALE
TERRA EST VITA

Avondale is family owned and run wine estate in Paarl, South Africa. Avondale specialise in top flight extraordinary wines approved by Mother Nature where we make natural slow wines with the utmost attention to detail and unique in character.

AVONDALE JONTY'S DUCKS

PEKIN RED 2017



VINEYARDS: 13-15 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 (2nd, 3rd and 4th fill).

GRAPE VARIETIES

Shiraz, Cabernet Sauvignon & Merlot

CORNÉ SAYS: Lots of blackcurrant, and 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 attractive 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 and act as the guardians of the vines on Avondale. See them in action [here](#)

ALCOHOL: 14%

PH: 3.48

RS: 2.5 g/l



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