





















AVONDALE WINE

\$17.15

* Suggested retail price

Jonty's Ducks Pekin White 2020

 Organic  Biodynamic

	Product code	13688668
	Licensee price	\$16.13
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	South Africa
	Regulated designation	Wine of origin (WO)
	Region	Western Cape
	Subregion	Coastal Region, Paarl
	Varietal(s)	Chenin Blanc 85 %
	Varietal(s)	Roussanne 5 %
	Varietal(s)	Viognier 3 %
	Varietal(s)	Sémillon 2 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar	Dry
	Sugar content	3
	PH	3.32
	À boire	Drink now or keep for up to 4 years.

ABOUT THIS WINERY

Our ethos, Terra Est Vita meaning 'Soil is Life' encapsulates our view of Avondale Estate as a dynamic living system where soil, water and energy; plants, animals and people; even our buildings, are part of a complex web of relationships and networks, interconnected and interdependent.

TASTING NOTES

Pure fruit of lime, grapefruit, pineapple, quince, with just a dash of honey on the nose. The palate is dense with ripe flavours and juicy with tangy peach and brie flavours, delivered with good intensity and freshness. These mouthwatering flavours linger on the palate.

PRODUCT NOTES

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.

PRODUCTION NOTES

The grapes were picked between 22° and 23 °B into press as whole bunches, and left to settle in tank

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SELECTIONS
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overnight. The wine was fermented with wild yeast at between 18 and 24°C for ageing. A portion was fermented in used oak barrels (500 liter). Both the tank and barrel portions were kept on the lees for six to nine months and stirred frequently. The barrel portion was blended back.

