2009
AVONDALE
ARMILLA
Blanc de Blanc

AVONDALE
TERRA EST VITA

Extraordinary Wines Approved by Mother Nature

ARMILLA BLANC DE BLANC 2009

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 VARIETY – Armilla is made from Chardonnay grapes from 8 to 20-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 stainless steel tanks for natural fermentation. 10% was fermented in French oak barrels and blended back. A portion of reserve wine was added. 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 36 months before it was disgorged. In line with tradition, a *dosage* was added.

ARMILLA'S CHARACTER – Armilla is rich and round on the palette: a perfect balance of toasty, warm, hazelnut bread and fresh quince and gardenia. The fresh effervescent acidity is crisp and lively on the palette; complemented by a full velvety mouth feel – layer after layer after layer.

WINEMAKER – Corné Marais

VITICULTURIST – Johnathan Grieve

ORIGIN – Paarl, South Africa

ALCOHOL – 11.5%   **PH** – 3.29   **TA** – 7.3g/l   **AGEING** – 2024