CACHET WINE

Avondale Armilla Blanc de Blanc

Code AVON380

Armilla, symbolised by Avondale's Armillary sphere logo, embodies the farm's holistic approach, where from the minerals in the soil to the stars in the skies, all are combined in an energised, living system. A seriously good sparkling wine made from organically grown Chardonnay grapes. Served blind you could easily mistake it for a quality Champagne.

Tasting Notes:

Armilla is rich and round on the palate: a perfect balance of toasty, warm, hazelnut bread and fresh quince. The wine is fresh, effervescent and lively on the palate; complemented by a full velvety mouth feel – layer after layer after layer. Armilla is a refined and elegant choice for any special occasion.



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Specification	
Vinification	This Méthode Cap Classique is made from 100% hand-picked Chardonnay grapes from low yielding, 15 to 27 year old vines. The grapes are hand-harvested in the cool early morning, then whole-bunch pressed, and the juice is left to settle before being fermented naturally in stainless steel tanks. 10% of the wine is fermented in French oak barrels and blended back. The wine was aged on the lees for 24 months before undergoing a secondary fermentation in bottle, remaining on the lees for another 60 months.
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	South Africa
Region	Western Cape
Area	Paarl
Type	Sparkling Wine
Grapes	Chardonnay
Genres	Biodynamic, Organic, Sparkling, Vegan, Vegetarian
Vintage	2019
Style	Brut
Body	Refined, elegant and refreshing
Producer	Avondale Wine
Producer Overview	The picturesque 160-hectare farm that is today known as Avondale has been under cultivation for more than 300 years.
Closure Type	Cork
Food Matches	Delicious with pan fried scallops with a garden salad.