



CACHET WINE

Avondale Pekin Red Jonty's Ducks

Code AVON415

A rich, complex and enticing organic red made from a blend of six varieties, the Jonty's Ducks wines are named after Avondale's team of natural pest controllers - their flock of ducks!

Tasting Notes:

On the nose there is lots of blackcurrant and liquorice, with a hint of dark chocolate and ground coffee. The wine has an explosion of creamy red fruits on the palate and well integrated, elegant tannins to support it.





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Specification

Vinification

Each of the 6 grape varieties (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Syrah and Malbec) is grown on separate 1 hectare blocks dotted around the farm, with each block planted on a particular soil type. The grapes are picked at optimum ripening, which sometimes requires each block to be picked over several days. The grapes are fermented on skins for around 30 days in separate tanks, allowing soft and even extraction of colour, tannins and acidity. No enzymes, softeners or additives are used as Avondale practice slow wine-making, and around 1/2 the normal sulphur is used throughout the wine-making process. After fermenting the wines are blended and then bottled, before further ageing prior to release.

ABV

14%

Size

75cl

Drinking Window

Drink now

Country

South Africa

Region

Western Cape

Area

Paarl

Type

Red Wine

Grape Mix

37% Shiraz, 26% Cabernet Sauvignon, 24% Merlot, 5% Cabernet Franc, 4% Petit Verdot & 4% Malbec

Genres

Biodynamic, Organic, Vegan, Vegetarian

Vintage

2020

Body

Soft, fruity and smooth

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

Screw Cap

Food Matches

Try with a warming, rustic casserole of confit duck with haricot beans.

Press Comments

Jancisrobinson.com, June 2024, 15.5 points: "Nice red fruit – plums and strawberries."