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 optimim 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 throught 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	2021
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	Highly Commended Wine Merchant Top 100, 2026: "Big and juicy – bold and fruity. Plenty of powerful bang for buck." Jancisrobinson.com, June 2024, 15.5 points: "Nice red fruit – plums and strawberries."