



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Avondale Armilla Blanc de Blanc

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<b>Price</b>	£22.99
<b>Code</b>	AVON380

A seriously good sparkling wine made from organically grown Chardonnay grapes. Served blind you could easily mistake it for a quality Champagne.

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### 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.

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Specification	
Vinification	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 a stainless steel tanks for natural fermentation. 10% was fermented in French oak barrels and blended back. The blended wine was left on the lees for twenty four months, after which it was bottled to allow second fermentation in glass. The wine stayed on the lees in glass for sixty months before it was disgorged. In line with tradition, a dosage was added.
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, Vegan, Vegetarian
Vintage	2016
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.
Press Comments	Best South African Sparkling Wine, Best Blanc de Blanc MCC, Best Organic MCC - Champagne & Sparkling Wine World Championships, 2015. Decanter 2019, Recommended, 89 points.