



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Avondale La Luna

Price	£30.49
Code	AVON370

The name 'La Luna' is a reference to the moon, believed by biodynamic winemakers to be an influence on the winemaking process. La Luna is Avondale's Bordeaux blend. Surprisingly subtle and elegant with restrained power.

Tasting Notes:

Dark purple in colour with classic berry aromas and a hint of tobacco leaf. On the palate there are layers of mineral intense fruit, with gentle tannins and a lovely freshness to the wine.





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Specification	
Vinification	The grapes of these noble cultivars were picked in the cool early mornings between 23° and 24 ° Balling. The different batches of fruit were de-stemmed, gently crushed and went into tanks for two to three days. Fermentation on the skins peaked between 30° and 32 ° Celsius and lasted from seven to ten days. Our healthy grapes enabled a long post-fermentation maceration that took place over twenty five to thirty days. Malolactic fermentation took place in 225-litre French Oak barrels. These varied from 1st to 3rd fills ensuring mild wood integration. The wines went through a number of gentle rackings before being returned to the barrels to age for 12 to 18 months. The wine was lightly filtered.
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2025
Country	South Africa
Region	Western Cape
Area	Paarl
Type	Red Wine
Grape Mix	Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec
Genres	Biodynamic, Organic, Vegan, Vegetarian
Vintage	2016
Body	Elegant, refined and supple
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	Enjoy with cider and maple syrup glazed pork chops.
Press Comments	Featured in Decanter 2020 Bordeaux-style blends 45 Great Buys for Bordeaux Lovers. "Rich, dark, concentrated and complex. Good evolution here, with notes of dark fruits and spice, and a cleansing acidity to keep the palate fresh. Still quite firm and austere on the palate, this has the potential to age for several more years. Good complexity. Read more online