

Avontuur Sauvignon Blanc 2004

Fresh nose of green peas and figs with underlying grassiness and well-balanced acids.

Seafood platter, grilled Calamari and Cape Salmon.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Willie Malherbe

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.1 g/l pH : 3.2 ta : 6.1 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle

ageing : Drink now or over the next 2 years.

in the vineyard : Planted on a west-facing slope. Drip irrigation & trellising on deep well-drained Hutton and Clovelly soils. Size of vineyard 1.4ha, planted in 1987. Crop size is 8t/ha.

about the harvest : Harvested early in the morning when grapes are still cool.

in the cellar : Grapes are destemmed, chilled and given skin contact for 12 hours, then lightly pressed. Cold-settled for 48 hours. Racked and inoculated with yeast. Cold-fermented. Left on fermentation lees (sur lie) for 3 months before bottling.



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za