

Avontuur Pinot Noir Reserve 2004

Typically red cherries and strawberries on the palate with aroma's of lead pencil and cedar wood on the nose. Unusually deep colour with a long, firm finish.

Serve with venison or game birds. Also good with rich Duck dishes or Oven-roast veal with a red wine sauce.

variety : Pinot Noir | 100% Pinot Noir

winery : Avontuur Estate

winemaker : Willie Malherbe

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.4 ta : 7.0 g/l

type : Red

pack : Bottle

ageing : Drink now or over the next 2-3 years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes. Trellised on a 3-wire Perold system. No irrigation.

about the harvest: Harvested at full ripeness 26° Balling.

in the cellar : Destemmed. Cold-soaked for 3 days. Inoculated with yeast. Pumped over regularly. Left on skins for 2 days after fermentation. Malolactic fermentation in the barrel. Aged for 10 months in 2nd fill French Oak.



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za