

Avontuur Sauvignon Blanc 2005

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 :

analysis : **alc** : 11.0 % vol **rs** : 9.2 g/l **pH** : 3.2 **ta** : 8.2 g/l

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

pack : Bottle **size** : 0 **closure** : 0

Veritas 2005 - Silver

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 de-stemmed, 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