

Avontuur Shiraz 2003

Starts off with typical spicy aroma's on the nose, follows through with vanilla & cedar and ends off in a long finish with notes of cherry wood & smoked meats.

Peking Duck, Venison Ragout, Beef fillet with pepper sauce.

variety : Shiraz | 100% Shiraz

winery : Avontuur Estate

winemaker : Willie Malherbe

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.5 ta : 5.4 g/l

type : Red **wooded**

pack : Bottle

2006 International Wine & Spirit Competition (IWSC) - Bronze

Veritas Awards 2005 - Bronze

3½ Stars John Platter 2005

2003 Young Wine Show (Barrel Sample) - Gold

ageing : Drink now or over the next 3 years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes. Trellised on a 5-wire Perold system. No irrigation.

about the harvest: Harvested at full ripeness 25.5° Balling.

in the cellar : De-stemmed. Cold-soaked for 3 days. Inoculated with yeast. Pumped over regularly. Left on skins for 5 days after fermentation. Malolatic fermentation in new American oak barrels. 50% was new American oak and the other 50% was in 2nd fill French oak. After 18 months lightly filtered and bottled.



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za