

Avontuur Cabernet Sauvignon 2002

Classic blockbuster with garnet and soft mature rim and Opulent cigar box and blackberry aromas. Robust and full-bodied on the palate, with a tannin structure allowing the wine to develop in the bottle. Beautifully balanced enjoying a clean, dry finish.

Hearty red meat stews and Roasts. Pacific Rim and Fusion food.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Avontuur Estate

winemaker : Adél van der Merwe

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.9 g/l pH : 3.6 ta : 5.8 g/l

type : Red **wooded**

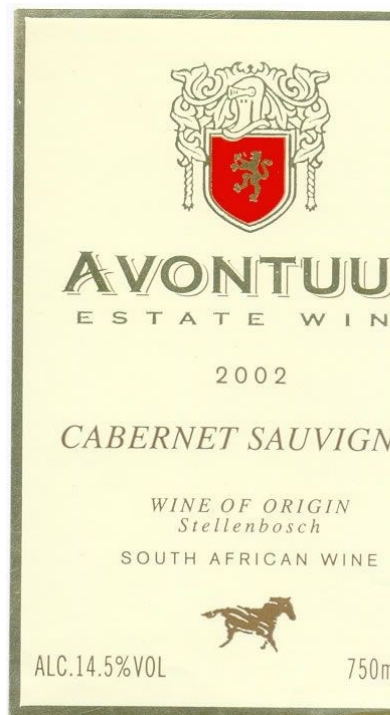
Veritas 2006 - Bronze

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 5-wire Perold system. No irrigation.

about the harvest: Harvested at full ripeness (25 B).

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 in French Oak for 18 months, of which 50% was new Oak.



Avontuur Estate

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