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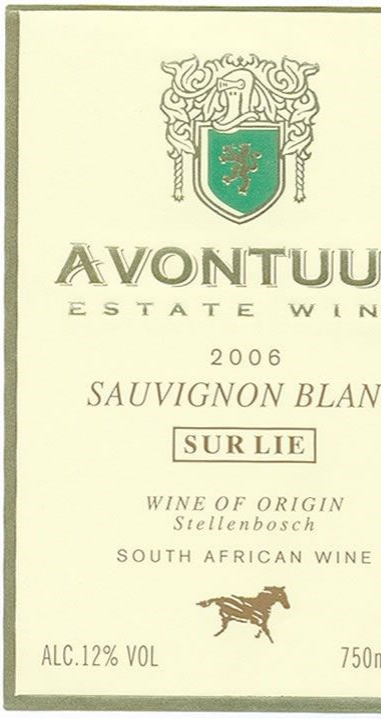
Avontuur Sauvignon Blanc 2006

Upfront nose of green figs and lemon grass with passion fruit on the palate. Fresh acids ensure a long finish.

Seafood platter, Grilled Cape Salmon or chicken dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Avontuur Estate
winemaker : Adél van der Merwe
wine of origin : Stellenbosch
analysis : **alc :** 12.0 % vol **rs :** 6.6 g/l **pH :** 3.02 **ta :** 7.9 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 0 **closure :** 0

ageing : Drink now or over the next 2 years.

in the vineyard : Planted on the west-facing slope of the Helderberg Mountain. Cool breezes due to proximity to False Bay and cold Atlantic Ocean. Drip irrigation & trellising on deep well-drained Hutton and Clovelly soils.

about the harvest: Harvested early in the morning when grapes are still cool. Freshness added from first harvest from new vines.

in the cellar : Complexity due to lees contact and older vines. 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

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