

Avontuur Vintners Blend 2006

Full-bodied yeasty nose with watermelon and strawberries on the palate. Subtle hints of lemon and lime from the Chardonnay and vanilla on the finish.

Smoked salmon trout, Grilled lemon prawns, complemented by horseradish crème. Fresh tomato soup and Baked Pasta dishes.

variety : Chardonnay | 70% Chardonnay, 30% Pinot Noir

winery : Avontuur Estate

winemaker : Adél van der Merwe

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 9.5 g/l pH : 3.19 ta : 5.9 g/l

type : White wooded

pack : Bottle

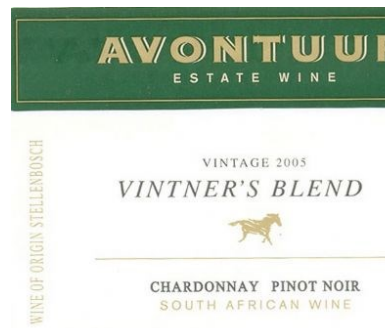
Best Value 2006

ageing : Drink now or over the next year.

in the vineyard : Deep well-drained Hutton and Clovelly soils. Planted on west-facing slopes. Trellised on a 5-wire Perold system. Drip-irrigated.

about the harvest: Harvested separately.

in the cellar : Whole-bunch-pressed to limit tannins and ensure fruit. Cold-settled, fermented & aged in 2nd & 3rd fill French oak barrels. Blended after ageing to create a luscious mouth-feel.



Avontuur Estate

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