

## Avontuur Sauvignon Blanc 2006

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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.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :**

**winemaker :** Adél van der Merwe

**wine of origin :**

**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

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**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.