

## Avontuur Minelli Pinot Noir Reserve 2004

Typically red cherries and strawberries on the palate with aroma's of lead pencil and cedar wood on the nose. Unusually deep colour with a long, firm finish.

Serve with venison or game birds. Also good with rich Duck dishes or oven-roast veal with a red wine sauce.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Avontuur Estate

**winemaker :** Adél van der Merwe

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol   rs : 2.5 g/l   pH : 3.4   ta : 7 g/l

**type :** Red   **wooded**

**pack :** Bottle   **closure :** Cork

**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 3-wire Perold system. No irrigation.

**about the harvest:** Harvested at full ripeness of 26° B.

**in the cellar :** After harvesting the grapes were destemmed and 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 for 10 months in 2nd fill French Oak.



### Avontuur Estate

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