

Avontuur Pinotage 2003

Aromas of cinnamon and red fruit. Soft tannins with juicy red berries, re plums and a full mouthfeel on the palate. Balanced palate with a long finish.

Would suit rich, filling red meat dishes.

variety : Pinotage | 100% Pinotage

winery : Avontuur Estate

winemaker : Adél van der Merwe

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.3 ta : 4.9 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : A well-made wine, with ageing potential due to balanced acids, alcohols and wood ageing. Drink now or over the next 2 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.

in the cellar : Destemmed, cold-soaked for 2 days, inoculated with yeast. Fermented dry on the skins, lightly-pressed. Malolactic fermentation in new and 2nd fill French Oak. Aged for 12 months before bottling.



Avontuur Estate

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