

## **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 Helderberg

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printed from wine.co.za on 2024/03/28