

Avontuur Vintners Blend 2008

An antique rose/onion skin colour with a slight buttered toast and melon and pink grapefruit on the nose. Strawberry and summer melon flavours with a zesty citrus mouth-feel, ending in a soft and silky finish with a bit of Zing!

Perfect for summer drinking, even with crushed ice or sparkling mineral water. Great with Sushi, Sashimi and Smoked Trout Salad and a match made in heaven with Melon and Parma ham.

variety : Chardonnay | 88% Chardonnay, 12% Pinot Noir

winery : Avontuur Estate

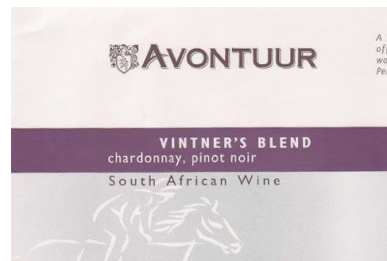
winemaker : Adél van der Merwe

wine of origin : Coastal

analysis : alc : 13 % vol rs : 2.47 g/l pH : 3.45 ta : 5.5 g/l

type : Rose **style :** Dry **wooded**

pack : Bottle **closure :** Cork



ageing : Drink now till end-2009.

about the harvest: Harvested separately in March 2008 at 22° Balling.

in the cellar : Whole-bunch-pressed to limit tannins and ensure fruit characteristics. Cold settled, fermented. A percentage of the Chardonnay aged in 2nd & 3rd fill French oak barrels. Blended after ageing to create a luscious mouth-feel. Bottling date: July 2008

Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za