

Avontuur Sauvignon Blanc 2008

The wine is clear with a light green tinge. Complex aroma's of guava's, litchis and passion fruit with underlying green flavours, spiked with a bit of lime. Passion fruit & fresh pineapple flavours with a zesty lime aftertaste. A fresh finish with well-balanced, but integrated acids.

A refreshing summer wine which will compliment seafood platters and chicken dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Adél van der Merwe

wine of origin : Stellenbosch

analysis : **alc** : 13 % vol **rs** : 2.93 g/l **pH** : 3.37 **ta** : 6.97 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : Optimum drinkability: 2008/2009

about the harvest: Harvested early in the morning when grapes are still cool. Harvest took place over three dates in the period to obtain different characteristics.

Harvest date: February 2008 (3 dates: early, middle and late)

Average ° B at harvest: 21° - 22° Balling

in the cellar : Complexity due to lees contact and older vines. Grapes are de-stemmed, chilled and lightly pressed. Cold-settled for 48 hours then racked and inoculated with yeast. Cold-fermented and left on fermentation lees (sur lie) for 3 months before bottling.

Bottling date: 16 July 2008

Avontuur Estate

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