

Avontuur Pinotage 2008

Aroma: Upfront spices like cinnamon & rich fruit like red plums and cherries with a whiff of cigar box.
Flavour: Elegant ripe tannins with juicy red berries and a full mouth feel. A medium-bodied wine with a good balance between fruit and oak flavours.

Suitable for casual red meat dishes or rich white meats as well as lightly spiced foods.

variety : Pinotage | 100% Pinotage

winery : Avontuur Estate

winemaker : Natalie Nel

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 3.3 g/l pH : 3.56 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Drink now or over the next 3 years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on south-west and west-facing slopes. Trellised on a 5-wire Perold system. No irrigation.

about the harvest: Harvest date: February 2008

in the cellar : De-stemmed, cold-soaked for 2 days, inoculated with yeast. Fermented dry on the skins, lightly-pressed. Malolactic fermentation in new and 2nd fill French & American Oak. Aged for 24 months before bottling.

Bottling Date: May 2011



Avontuur Estate

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