

Avontuur Sauvignon Blanc 2009

Colour: Clear gold with a light green tinge.

Aroma: Complex - Peaches and Guava's with underlying green flavours, spiked with lemon and lime.

Flavour: Fresh, crisp citrus with lemon and lime follow through from the nose.

Finish: Fresh & well-balanced, but with integrated acids.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Natalie Nel

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 1.5 g/l pH : 2.91 ta : 9.6 g/l

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

pack : Bottle **closure** : Cork

ageing : Optimum drinkability: 2009/2010

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: 5, 10 and 25 February 2009 (3 dates: early, middle and late)

Average °B at harvest: 21° - 24° 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. Racked and inoculated with yeast. Cold-fermented. Left on fermentation lees (sur lie) for 3 months before bottling. Bottling date: 18 May 2009



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