

Avontuur Sarabande Sauvignon Blanc Reserve 2009

Colour: Pale straw.

Aroma: Upfront tropical fruit with jasmine on the nose.

Flavour: Crisp & fresh with balanced acidity.

Finish: Full mouth feel with lots of lemon and lime on the palate. Bracing acidity adds interest.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Natalie Nel

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 1.6 g/l pH : 3.08

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

pack : Bottle **closure** : Cork

ageing : Drink now until 2009.

about the harvest: Harvested early in the morning when grapes are still cool.

Freshness added from first harvest from new vines.

Harvest Date: 5 Feb 2009

Average °B at harvest: 21° balling

in the cellar : Complexity due to lees contact and older vines. Grapes are de-stemmed, chilled and given skin contact for 1 day, then 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: 19 May 2009



Avontuur Estate

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