

Avontuur Sauvignon Blanc 2010

Colour: Pale golden straw

Aroma: The nose is forthcoming with an explosion of tropical fruit and a slight herbaceousness.

Flavour: Fresh, crisp citrus with grapefruit and gooseberries, following through from the nose. A pleasing, well-balanced mid-palate.

Finish: Crisp and fresh, a pleasant, quaffing wine.

Will compliment seafood platters with lemon wedges, grilled fish and chicken dishes. Also suitable to have with soft, white cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Natalie Nel

wine of origin : Stellenbosch

analysis : alc : 14.26 % vol rs : 1.6 g/l pH : 3.32 ta : 5.6 g/l

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

pack : Bottle **closure** : Cork

ageing : Optimum drinkability: 2010/2011

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

Harvest date: Mid-February over a week period.

Average Degree Balling at Harvest: 23° 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 2 months before bottling.

Bottling Date: 2 July 2010



Avontuur Estate

Helderberg

+27.218553450

www.avontuurestate.co.za



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