

## Avontuur Cabernet Franc 2008

Elegant with mint, fynbos and warm earthy notes. Smooth ripe tannins enhance upfront mocha/chocolate palate with subtle sweet and spicy undertones. A soft accessible medium-bodied wine with an attractive deep ruby colour.

Will match smoked meats or a matured cheese platter with herb preserves.

**variety :** Cabernet Franc | 100% Cabernet Franc

**winery :** Avontuur Estate

**winemaker :** .

**wine of origin :**

**analysis :** alc : 15.5 % vol   rs : 1.6 g/l   pH : 3.67   ta : 4.58 g/l

**type :** Red   **body :** Medium

**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 west-facing slopes. Trellised on a 5-wire Perold system. No irrigation.

**about the harvest:** Harvested at 25° Balling

**in the cellar :** Cold-soaked for 2 days. Fermentation and Malolactic fermentation done in tanks. Barrel matured for 10 months in 2nd and 3rd fill French Oak.



### Avontuur Estate

Helderberg

021 855 3450

[www.avontuurestate.co.za](http://www.avontuurestate.co.za)