

Avontuur Cabernet Sauvignon 2007

Classically elegant dry red wine with an attractive deep-purple colour. Full-bodied with green pepper, black currants and molasses on the nose. The palate is well-structured with forthcoming flavours of ripe red and black berries and undertones of aniseed and liquorice following through. A well-made wine with good tannin structure and a full, lengthy finish. Good ageing potential.

Fillet steak with a red wine reduction, Ostrich kebabs, Full-flavoured red meat dishes and casseroles.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Avontuur Estate

winemaker : Adél van der Merwe

wine of origin : Stellenbosch

analysis : alc : 15.45 % vol rs : 3.44 g/l pH : 3.67 ta : 5.33 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : Drink now or over the next 5 - 7 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 full ripeness (25° B).

in the cellar : Destemmed. Cold-soaked for 3 days. Inoculated with yeast. Pumped over regularly. Left on skins for 2 days after fermentation. Malolactic fermentation in the barrel. Aged in new and second-fill French Oak barrels for 14 months.



Avontuur Estate

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