

Avontuur Minelli Pinot Noir Reserve 2009

Aroma: Initially the nose presents with citrus peel and as it opens up spicy notes, cherries and blackcurrant come to the fore. The typical earthiness of a good burgundy adds interest.

Flavour: This is a juicy, medium-bodied wine with an elegant combination of sour cherries and tasty oak maturation flavours. The wine is accessible now with a fresh finish and good balance between tannins and acidity.

The wine is a good match to lighter red meat dishes like Pork fillet with fruity accompaniments, veal or rich white meats like Crispy Duck. For fish lovers, grilled game fish or traditional Spanish-style paella would be perfect!

variety : Pinot Noir | 100% Pinot Noir

winery : Avontuur Estate

winemaker : Adél van der Merwe

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.6 g/l pH : 3.3 ta : 5.9 g/l

type : Red **style :** Dry **body :** Light **wooded**

pack : Bottle **closure :** Cork

ageing : Drink now or over the next 5 years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes. Trellised on a 3-wire Perold system. No irrigation.

about the harvest: Harvested at full ripeness at 24° Balling, on the 16th February 2009.

in the cellar : Destemmed. Cold-soaked for 3 days. Inoculated with yeast. Pumped over regularly. Malolactic fermentation in tanks. Aged for 12 months in French and American oak barrels.



Avontuur Estate

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