

## Avontuur Sarabande Sauvignon Blanc Reserve 2010

Aroma: Upfront tropical fruit with grapefruit nuances.

Flavour: Full-bodied and flavourful with hints of fresh green asparagus. Fresh acidity provides longevity and a crisp mouth feel.

Perfect for al fresco dining e.g. tapas, mezze platters, grilled fish and white meat dishes.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Avontuur Estate

**winemaker** : Natalie Nel

**wine of origin** : Stellenbosch

**analysis** : alc : 14 % vol   rs : 1.3 g/l   pH : 3.31   ta : 5.3 g/l

**type** : White   **style** : Dry   **body** : Full

**pack** : Bottle   **closure** : Cork

2012 Veritas Awards - Bronze Medal

**ageing** : Drink now until 2013.

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

Harvest Date: Early February 2010

Average °B at harvest: 23° 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: 8 June 2010



### Avontuur Estate

Helderberg

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