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
021 855 3450
www.avontuurestate.co.za