

Avontuur Sauvignon Blanc 2011

Aroma: The nose is forthcoming with an explosion of tropical fruit, passion fruit and lime.

Flavour: Green citrus with passion fruit, following through from the nose. A pleasing, well-balanced mid-palate and a crisp finish.

Will compliment fresh seafood and fish with lemon and grilled chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Natalie Nel

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 1.6 g/l pH : 3.20 ta : 5.5 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Till 2013.

about the harvest: Harvested early in the morning when grapes are still cool. Harvest took place over a period of a week to obtain different characteristics.

Harvest date: Mid-February over a week period.

Average Degree Balling at Harvest: 22° Balling

in the cellar : Complexity due to lees contact. Grapes are de-stemmed, chilled and 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: 21 June 2011



Avontuur Estate

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