

## Avontuur Vintners Blend 2011

Colour: Bright rose whilst young, to age into a salmon pink.

Aroma: Watermelon and cranberries with a slight smokiness from the oak.

Flavour: Strawberries and watermelon with pink grapefruit to add freshness. Wood treatment gives it a little bit of complexity without too much of an effort!

Finish: Light and elegant, with a pleasant mouth feel.

Perfect for summer drinking. Great with Sushi, Sashimi and Smoked Trout Salad and a match made in heaven with Melon and Parma ham.

**variety :** Chardonnay | 94% Chardonnay, 6% Pinot Noir

**winery :** Avontuur Estate

**winemaker :** Jan van Rooyen

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 1.3 g/l   pH : 3.42   ta : 5.6 g/l

**type :** Rose   **style :** Dry   **wooded**

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

**ageing :** Optimum Drinkability: 2013

**about the harvest:** Harvested separately.

Harvest Date: End-Feb 2011

Average Degree Balling at Harvest: 23° - 24° Balling

**in the cellar :** Chardonnay was pressed lightly, cold settled & fermented to dryness. A portion of the Chardonnay was barrel fermented. The Pinot Noir was fermented on the skins and allowed to go through Malolactic fermentation after pressing from the skins. During late July 2011 the final blending commenced.



### Avontuur Estate

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