

Avontuur Cabernet Franc 2009

Colour: Intense dark ruby.

Aroma: Delicate floral tones with earthy Fynbos touches. Hints of purple fruit.

Flavour: Ripe dark fruit flavours with spicy oak nuances. Fresh with firm tannins on the palate and a lingering aftertaste.

Suitable for cured meats and lighter meat and dried fruit combinations. Also good with flavoursome vegetarian dishes - could be lightly spiced.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.58 ta : 6.1 g/l

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

pack : Bottle **closure** : Cork

Top Wine SA 2013 - Silver

Decanter World Wine Awards 2012 - Commendation

Old Mutual Trophy Wine Show 2012 - Silver

ageing : From now until 2016.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes. Trellised on a 5-wire Perold system. No irrigation.

about the harvest: Harvested at 24.5° Balling

in the cellar : Cold-soaked for 2 days with fermentation and Malolactic fermentation done in tanks. Barrel matured for 15 months in 2nd and 3rd fill French oak.



Avontuur Estate

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