

## Avontuur Sauvignon Blanc 2012

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

**Flavour:** Atractive entry with passion fruit and kiwi following through from the nose. Soft, well-balanced mid-palate and a crisp finish.

**Colour:** Pale straw

Will complement shellfish, grilled chicken and summer salads. Suitable for vegans.

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

**winery :** Avontuur Estate

**winemaker :** Jan van Rooyen

**wine of origin :** Stellenbosch

**analysis :** alc : 13 % vol   rs : 2.3 g/l   pH : 3.28   ta : 5.6 g/l

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

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

**ageing :** Till 2014.

**about the harvest:** Harvested early in the morning when grapes are still cool. Harvest took place over a 3 week period to obtain diferent characteristics.

Harvest date: Early February over a 3 week period.

Average °B 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-ferment- ed. Lef on fermentaton lees (sur lie) for 3 months before botling..

Bottling Date: 26 July 2012



### Avontuur Estate

Helderberg

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