

Avontuur Vintners Blend Chardonnay / Pinot Noir 2012

Colour: Salmon Pink.

Aroma: The strawberry and cherry aromas reminds one of summer.

Flavour: Strawberries and red cherries with pink grapefruit zest. Lees contact adds to the complexity for a richer taste experience.

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

A perfect lunch time wine. Great with sushi, salads and cold fish or cured meat platters.

variety : Chardonnay | 51% Chardonnay, 49% Pinot Noir

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.4 g/l pH : 3.29 ta : 5.3 g/l

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

pack : Bottle **closure** : Cork

ageing : Optimum Drinkability: 2014

about the harvest: Harvested separately.

Harvest Date: End-Feb 2012

Average °B at harvest: 22-23 balling

in the cellar : Chardonnay was pressed lightly, cold settled & fermented to dryness.

The Pinot Noir was harvested before the onset of full colour development in the vineyard and pressed after 3 hours of skin contact. This resulted in a perfect salmon pink coloured juice with fresh fruity flavours developing after fermentation in stainless steel tanks.



Avontuur Estate

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