

## Avontuur Sauvignon Blanc 2013

Colour: Pale straw.

Aroma: The nose is forthcoming and displays passion fruit and fresh white asparagus..

Flavour: Attractive entry with passion fruit and kiwi following through from the nose. Mineral tones on the mid-palate end off with a crisp finish.

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 : 13.5 % vol    rs : 1.5 g/l    pH : 3.28    ta : 6.0 g/l

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

**pack** : Bottle    **size** : 0    **closure** : Cork

2013 International Wine and Spirit Competition - Bronze

**ageing** : Till 2016.

**about the harvest**: We started harvesting Sauvignon Blanc on 5 February and brought the last fruit in on 15 February. Harvested early in the morning when grapes are still cool. Harvest took place over a 2 week period to obtain different characteristics. Average °B at harvest: 22 balling

**in the cellar** : Complexity due to lees contact. Grapes are de-stemmed, chilled and lightly pressed. The juice is cold-settled for 48 hours. Racked and inoculated with yeast. Cold-fermented. Left on fermentation lees (sur lie) for 2 months before bottling.

Bottling Date: 31 May 2013



### Avontuur Estate

Helderberg

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