

Avontuur Minelli Pinot Noir Reserve 2010

Aroma: The nose offers gorgeous rich ripe dark fruit combined with a whiff of deep red rose petals, followed by an attractive spiciness.

Flavour: This is a juicy, full-bodied wine with a rich perfume of dark red roses and ripe purple fruit like plums, blackcurrants and tasty oak maturation flavours. The wine is accessible now but will age gracefully for at least 5 years or more, owing to the well-balanced tannins and fruit characteristics.

The wine is a good match with lighter red meat dishes like pork fillet, veal or rich white meats like duck. For fish lovers, grilled game fish like traditional Western Cape Snoek will be a great pairing.

variety : Pinot Noir | 100% Pinot Noir

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.42 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

2013 International Wine and Spirit Competition - Silver Outstanding

ageing : Drink now or over the next 5 years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes. Trellised on a 3-wire Perold system. No irrigation.

about the harvest: Harvested mid-February 2010 at full ripeness at 24° Balling.

in the cellar : Destemmed and cold-soaked for 3 days. Inoculated with yeast and pumped over regularly. Malolactic fermentation took place in tanks. Aged for 12 months in 2nd fill French and American oak barrels.

Bottling date: 4 October 2012



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