

Avontuur Above Royalty Liqueur Wine 2009

Colour: A deep, rich ruby.

Aroma: Dark, red plums with chocolate ganache and rose petals.

Flavour: Robust with a sweet, rich mouth feel, without being cloying. Can be cooled before serving.

Perfect end to a good meal and a good match for cheese boards.

variety : Shiraz | 85% Shiraz, 15% Pinotage

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 18.0 % vol rs : 80 g/l pH : 3.44 ta : 5.6 g/l

type : Fortified

pack : Bottle **size** : 750ml **closure** : Cork

ageing : Drink now or for the next 7 years.

in the vineyard :

Deep, well-drained Hutton and Clovelly soils, planted on west-facing slopes, trellised on a 5-wire Perold system.

about the harvest: Harvest date: Mid-April 2009

Harvested at full ripeness at 26° B.

in the cellar : This is the Helderberg interpretation of a Pineau de Charentes, made with Shiraz & Pinotage and fortified with Avontuur Estate's own pot-stilled brandy. The wine was aged in 3rd fill French Oak barrels for 12 months, before being blended and bottled.



Avontuur Estate

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