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Avontuur Sarabande Sauvignon Blanc Reserve 2013

Full-bodied with tropical fruit flavour and a fresh acidity which bodes well for longevity. Complexity is added due to the lees contact and the subtle wood treatment. Upfront tropical fruit with fresh white peaches and hints of coconut.

Perfect with mezze platters, smoked meats, grilled fish and duck or chicken.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Avontuur Estate
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.3 g/l **pH :** 3.27 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full
pack : Bottle **closure :** Cork

2012 Veritas Awards - Bronze Medal

ageing : Drink now until 2015.

about the harvest: Harvested from two sea-facing sites early in the morning when grapes are still cool.
Harvest Date: Early February 2013
Average °B at harvest: 22.5° balling

in the cellar : Complexity due to lees contact and older vines. Grapes are de-stemmed, chilled and given skin contact for 1 day, then lightly pressed. Cold-settled for 48 hours. Racked and inoculated with yeast. Cold-fermented. Left on fermentation lees (sur lie) for 4 months before bottling.

Bottling Date: 30 august 2013

Avontuur Estate

Helderberg
021 855 3450
www.avontuurestate.co.za