

## Avontuur Cabernet Franc 2010

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Colour: Intense dark ruby. Aroma and flavour: Delicate floral tones, with hints of purple fruit and an attractive mintiness. Soft, ripe tannins with spicy oak nuances.

Perfect with red meat and venison. Also good with flavoursome vegetarian dishes.

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**variety** : Cabernet Franc | 100% Cabernet Franc

**winery** : Avontuur Estate

**winemaker** : Jan van Rooyen

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol   rs : 2.9 g/l   pH : 3.60   ta : 5.5 g/l

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

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

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2018 Cabernet Franc Challenge: Vintage Category - Gold Medal

2014 International Wine and Spirit Competition - Silver Outstanding

2014 Vitis Vinifera Awards - Trophy

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**ageing** : From now until 2017

**in the vineyard** : Deep, well-drained Hutton and Clovelly soils. Planted on westfacing slopes. Trellised on a 5-wire Perold system. No irrigation.

**about the harvest**: Harvested at 24.5° Balling

**in the cellar** : Cold-soaked for 2 days with fermentation and spontaneous Malolactic fermentation done in tanks. Barrel matured for 18 months in 2nd and 3rd fill French Oak.



### Avontuur Estate

Helderberg

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