

Avontuur Pinotage 2011

AROMA:

Upfront fruit reminiscent of red plums and sweet cherries, with delicate oak nuances.

FLAVOUR:

Elegant tannins and a medium-bodied mouth feel combine with some earthy undertones of its burgundian heritage. Savoury flavours are offset with attractive fruit highlights.

Will pair well with casual red meat dishes or rich white meats like duck or turkey as well as slightly spicy foods.

variety : Pinotage | 100% Pinotage

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 2.2 g/l pH : 3.44 ta : 5.2 g/l

type : Red **style :** Dry **wooded**

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

ageing : Drink now until end 2016.

in the vineyard :

Deep, well-drained Hutton and Clovelly soils, planted on west-facing slopes on 5-wire Perold system trellising. 35 Year old vines. Drip irrigation.

about the harvest: Harvest date: 24 & 25 February, 1 March 2011

Harvested at full ripeness (24.5 – 25 B).

in the cellar : Destemmed and then coldsoaked

for 3 days. Inoculated with yeast and pumped over regularly.

Malolactic fermentation in the tank. Barrel matured in 2nd fill French

Oak for 12 months.

Bottling date: November 2013



Avontuur Estate

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