

Avontuur Vintners Blend Chardonnay / Pinot Noir 2013

Colour: Coral

Aroma: Summer melon and a hint of ruby grapefruit tantalizes the nose.

Flavour: Pomegranate and ruby grapefruit follows through from the aroma. Lees contact adds to the complexity for a richer taste experience.

Finish: A pleasant mouth feel with a lingering finish.

A perfect lunch time wine. Great with sushi, salads and cold fish or curedmeat platters.

variety : Chardonnay | 50% Chardonnay, 50% Pinot Noir

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 2.0 g/l **pH** : 3.26 **ta** : 5.0 g/l

type : Rose **style** : Dry **wooded**

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : Optimum Drinkability: 2015

about the harvest: Harvested separately.

Harvest Date: Mid-Feb 2013

Average °B at harvest: 22-23 balling

in the cellar : Chardonnay was pressed lightly, cold settled & fermented to dryness. The Pinot Noir was harvested before the onset of full colour development in the vineyard and pressed after 3 hours of skin contact. This resulted in a perfect coral pink coloured juice with fresh fruity flavours developing after fermentation in stainless steel tanks.



Avontuur Estate

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