

Avontuur Sauvignon Blanc 2014

Colour: Pale straw.

Aroma: The nose is forthcoming and displays passion fruit and guava notes.

Flavour: Attractive entry with passion fruit and soft citrus following through from the nose. Mineral tones on the mid-palate end off with a crisp finish.

Will complement grilled chicken, seafood and summer salads. Absolutely perfect for al fresco dining. Suitable for vegans.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.9 g/l pH : 3.37 ta : 5.9 g/l

type : White **style** : Dry **taste** : Fruity

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

ageing : Until 2017.

in the vineyard :

about the harvest: We started harvesting Sauvignon Blanc on 5 February and brought the last fruit in on 15 February. Harvested early in the morning when grapes are still cool. Harvest took place over a 2 week period to obtain different characteristics. Average °B at harvest: 22 balling

in the cellar : Grapes are de-stemmed, chilled and lightly pressed after a short period of skin contact. Racked and inoculated with yeast and then cold-fermented. Left on the fermentation lees (sur lie) for 2 months before bottling to add complexity.

Bottling Date: 13 June 2014



Avontuur Estate

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