

Avontuur Brut MCC NV

Colour: Pale Rosé.

Aroma: Crisp red apple delights on the nose with cranberry & red cherries from the Pinot Noir component.

Flavour: A fresh, light sparkling wine with a yeasty follow-through on the palate. It has a fine mousse and a light creamy aftertaste.

Perfect for an aperitif or a celebratory event, but can be enjoyed with any occasion. Great with sushi, smoked salmon, fresh oysters and other seafood.

variety : Chardonnay | 76% Chardonnay, 24% Pinot Noir

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 11.5 % vol rs : 1.1 g/l pH : 3.27 ta : 5.0 g/l

type : Cap_Classique **style** : Dry **body** : Full

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

ageing : Drink now or over the next 3 - 5 years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes.

Trellised on a 5-wire Perold system.

Supplementary irrigation. Old Pinot Noir Vines

about the harvest: Late January

in the cellar : Disgorgement: November 2015



Avontuur Estate

Helderberg

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www.avontuurestate.co.za