

Avontuur Pinot Noir / Chardonnay 2014

Colour: Mother of pearl with a slight coral flush.

Aroma: Summer melon and white peach tantalize the nose, with apple to add freshness.

Flavour: Peaches, meringue and whipped cream follow through from the nose and the partial oak maturation adds a soft caramel complexity to the taste experience.

Finish: A crisp fruity mouth feel with a lingering finish.

The perfect wine for lunch or a light supper with friends. Great with sushi, salads, and cold fish or cured meat platters.

variety : Pinot Noir | 70% Pinot Noir, 30% Chardonnay

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.3 g/l pH : 3.34 ta : 5.3 g/l

type : White **style :** Dry **wooded**

pack : 0 **size :** 0 **closure :** 0

ageing : Until 2016

about the harvest:

Harvested separately. The Pinot Noir was harvested before the onset of full colour development in the vineyard

Harvest dates: 7/2, 21/2 and 6/3 2014

Average °B at harvest: 21 balling

in the cellar :

Chardonnay was pressed lightly, cold settled and fermented to dryness. The Pinot Noir was pressed after 3 hours of skin contact. 50% of the Pinot Noir juice was then fermented and aged in 2nd fill French oak for 4 months, the other portion fermented in stainless steel tank before being blended with the Chardonnay.

Bottling Date: 18 July 2014



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za