

Avontuur Sparkling Wine 2013

Colour: Coral Aroma: Strawberries and a hint of ruby grapefruit tantalizes the nose. Flavour: Red berries and ruby grapefruit follows through from the aroma and lees maturation adds to the complexity which enhances the celebratory experience of this wine.

The Pinot Noir component and lees maturation adds body to a pleasant wine, which makes it more than suitable for any celebration. It pairs well with various dishes like sushi, main course salads, smoked fish or meat platters.

variety : Chardonnay | 57% Chardonnay, 43% Pinot Noir

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.4 g/l pH : 3.21 ta : 5.1 g/l

type : Sparkling **style** : Dry **wooded**

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

ageing : Until 2015

about the harvest: Harvested separately from different vineyards i early-Feb 2013
Average °B at harvest: 21° - 22° 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 coloured juice with fresh fruity flavours developing after fermentation.

Blend: 57% Chardonnay, 43% Pinot Noir

Bottling Date: 10October 2013



Avontuur Estate

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