

Avontuur Minelli Pinot Noir Reserve 2011

Aroma: The nose offers clean ripe red fruit with a whiff of organic vanilla.

Flavour: This is a juicy, elegant wine with red fruit like raspberries dominating on the nose and palate. Light wood maturation flavours are still prominent and the good firm tannins contribute to a balanced finish. The wine is accessible now but will age gracefully for at least 5 years or more, owing to the well-balanced tannins and fruit characteristics.

The wine is a good match with lighter meat dishes like pork fillet or veal and fish lovers will enjoy it with Cape Salmon or seared Tuna.

variety : Pinot Noir | 100% Pinot Noir

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.5 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **wooded**

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

ageing : Drink now or over the next 5 years.

about the harvest: Harvested at full ripeness (24°B) from 30 year old vines.

in the cellar : Destemmed and cold-soaked for 3 days. Inoculated with yeast and pumped over regularly. Malolactic fermentation took place in tanks. Aged for 18 months in 2nd fill French and American oak barrels.

Bottling date: 19 December 2014



Avontuur Estate

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