

Avontuur Cabernet Sauvignon 2012

Aroma: The nose shows mocha and dark fruit prominently with interesting whiffs of wild herbs and an undertone of spices like nutmeg and cinnamon.

Flavour: Typical example of an elegant Helderberg region Cabernet Sauvignon with ripe purple fruit and attractive tannins giving the desired backbone to this well-balanced, full-bodied wine. Good ageing potential.

Fillet or Rump steak with a red wine reduction or any other full-flavoured red meat dishes and casseroles.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Avontuur Estate

winemaker : Adél van der Merwe

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.03 g/l pH : 3.54 ta : 5.6 g/l

type : Red **body :** Full **wooded**

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

ageing : Drink now or over the next 5 - 7 years.

about the harvest: Harvested at full ripeness (24°B) from two specially selected blocks.
Harvest date: March 2012

in the cellar : Destemmed and cold-soaked for three days after which the must was inoculated with yeast and pumped over regularly. It was left on the skins for two days after fermentation to extract optimal colour and flavor and then the wine went through malolactic fermentation in the barrel. Aged in second-fill French oak barrels for 13 months before bottling.

Bottling date: 12 March 2015



Avontuur Estate

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