

Avontuur Baccarat 2010

Aroma: Forthcoming aromas of ripe red fruit with attractive underlying earthy notes from the Cabernet Franc component. The oak treatment adds complexity.

Flavour: A full-bodied mouth-feel displaying blackberry and dark cherry flavours on the palate. The well balanced acidity and rich texture leads to a long finish giving a powerful wine that will age well for up to 7 more years.

Will pair well with robust red meat dishes and venison.

variety : Merlot | 51% Merlot, 35% Cabernet Franc, 14% Cabernet Sauvignon

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.5 ta : 5.3 g/l

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

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

ageing : Enjoy over the next seven years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils, planted on west-facing slopes on 5-wire Perold system trellising.

about the harvest: Harvested at full ripeness (24.5° - 25° Balling). Grapes were harvested from different vineyard blocks and sites on the Estate.

Harvest Date: February - March 2010

Average °B at harvest: 24° Balling).

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in the cellar :

Destemmed and then cold-soaked for 3 days. Inoculated with yeast and pumped over regularly. Left on skins for 5 days after fermentation before pressing and malolactic fermentation in the tank. Aged for 18 months in French oak and then blended and bottled.

Bottling date: 29 April 2015



Avontuur Estate

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