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Avontuur Sarabande Sauvignon Blanc Reserve 2014

Full-bodied with interesting minerality from the maritime influence of the terroir, and a fresh lime zestiness which bodes well for longevity. Complexity is added due to the lees contact and the subtle wood treatment. Aroma: Upfront tropical fruit with ripe peaches and hints of lime.

Perfect with fresh shellfish like oysters or mussels, also grilled fish and chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Avontuur Estate
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 1.7 g/l **pH :** 3.29 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now until 2016.

about the harvest: Harvested from two sea-facing sites early in the morning when grapes are still cool.
Harvest Date: Mid February 2014
Average °B at harvest: 21.5° balling

in the cellar : Complexity due to lees contact, older vines and two months in french oak. Grapes were de-stemmed, chilled and given skin contact for 1 day, then lightly pressed. Cold-settled for 48 hours. Racked and inoculated with yeast. Cold-fermented. Left on fermentation lees (sur lie) for 5 months before bottling.

Bottling date: 27 September 2014



Avontuur Estate

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