

## 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

Helderberg

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