

Avontuur Sauvignon Blanc 2015

Colour: Golden Straw.

Aroma: The nose is forthcoming and displays fresh citrus notes.

Flavour: Attractive entry with citrus following through from the nose. Lime and grapefruit offer freshness and capsicum spiciness on the finish, adds interest.

Will complement grilled chicken, seafood and summer salads. Absolutely perfect for al fresco dining. Suitable for vegans.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 5.5 g/l pH : 3.2 ta : 6.0 g/l

type : White **style :** Dry **taste :** Fruity

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

ageing :

Until 2017.

about the harvest:

The Sauvignon Blanc harvest started two weeks earlier than usual, from end-January to early February. Average °B at harvest: 22 balling.

Harvested early in the morning from three vineyard blocks over a two week period to obtain different characteristics.

in the cellar :

Grapes are de-stemmed, chilled and lightly pressed after a short period of skin contact. Racked and inoculated with yeast and then cold-fermented. Left on the fermentation lees (sur lie) for 5 months before bottling to add complexity.

Bottling Date: 6 August 2015



Avontuur Estate

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