

Avontuur Pinot Noir / Chardonnay 2015

Colour: Rose Quartz.

Aroma: Pomegranate, strawberry and vanilla tantalize the nose.

Flavour: Strawberries and cream follow through from the nose and the partial oak maturation adds a soft creaminess to the taste experience, with a fresh acidity given by whiffs of red currants.

Finish: A crisp fruity mouth feel with a lingering finish.

The perfect wine for lunch or a light supper with friends. Great with sushi, salads, and cold fish or cured meat platters.

variety : Pinot Noir | 51% Pinot Noir, 49% Chardonnay

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.27 ta : 5.7 g/l

type : White **style :** Dry **wooded**

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

2016 Vitis Vinifera - Gold

ageing :

Until 2017.

about the harvest:

Harvested separately. The Pinot Noir was harvested before the onset of full colour development in the vineyard.

Harvest dates: 21/1, 22/1, 30/1

Average °B at harvest: 22 Balling

in the cellar :

Chardonnay was pressed lightly, cold settled and fermented to dryness. The Pinot Noir was harvested before the onset of full colour development in the vineyard and pressed after 3 hours of skin contact. Blended and finished fermentation together for 3 months in 2nd fill French oak before bottling.

Bottling Date: 6 August 2015



Avontuur Estate

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