

Avontuur Cabernet Franc 2011

Colour: Intense dark ruby.

Aroma: Upfront dark red fruit and an attractive earthiness makes an immediate impression. Soft, ripe tannins with spicy oak nuances.

Flavour: Firm tannins are softened by upfront fruit and intrigue with well-integrated oak nuances.

Perfect with red meat, smoked meats or charcuterie. Also good with flavoursome vegetarian dishes.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.43 ta : 5.5 g/l

type : Red **style** : Dry **body** : Medium **wooded**

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

ageing : From now until 2020

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on westfacing slopes. Trellised on a 5-wire Perold system. No irrigation.

about the harvest: Harvest Date: March 2011

Harvested at 24.5° Balling

in the cellar : Cold-soaked for 2 days with fermentation and Malolactic fermentation done in tanks. Barrel matured for 18 months in 2nd and 3rd fill French oak.

Bottling date: 26 May 2015



Avontuur Estate

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