

## Avontuur Sauvignon Blanc 2016

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Colour: Pale Straw.

Aroma: The nose is forthcoming and displays passion fruit and green pepper.

Flavour: Attractive entry with layered tropical fruit and grapefruit enticing the palate, which then combines with spiciness on the finish to add interest to the wine.

Will complement grilled chicken, seafood and summer salads. Perfect for alfresco dining.

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Avontuur Estate

**winemaker** : Jan van Rooyen

**wine of origin** : Stellenbosch

**analysis** : alc : 12.5 % vol   rs : 1.6 g/l   pH : 3.3   ta : 5.2 g/l

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

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

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**ageing** : Until 2018

**about the harvest**: Harvested early in the morning from four vineyard blocks over a 2 week period to obtain different characteristics.

Another early harvest with the last white grapes coming into the cellar on 9 February. Average °B at harvest: 22.5 balling

**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 3 months before bottling to add complexity.

Bottling Date: 8 June 2016



**Avontuur Estate**

Helderberg

021 855 3450

[www.avontuurestate.co.za](http://www.avontuurestate.co.za)