

Avontuur Cabernet Sauvignon 2013

Aroma: The nose shows upfront black currant and ripe strawberries with hints of cedar wood and vanilla from the wood ageing.

Flavour: Typical example of an elegant Helderberg region Cabernet Sauvignon with fruit following through from the nose. Grippy tannins give the wine backbone and leaves the taster with a well-balanced, full-bodied experience. Good ageing potential.

Fillet or Rump steak with a red wine reduction or any other full-flavoured red meat dish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.56 ta : 5.6 g/l

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

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

2018 Platter's Wine Guide - 4 Stars

2017 Wine Challenge Awards - Double Platinum

2017 Wine Challenge Awards - Top 100 Certificate

ageing : Drink now or over the next 5 - 7 years.

"Making red wine in Stellenbosch just has to include producing a full bodied, elegant Cabernet Sauvignon since our vines are located in the Golden Triangle for this variet."
Winemaker, Jan van Rooyen

about the harvest:

Harvested at full ripeness (23.5°B) from three of our finest blocks.

Harvest date: March 2013

in the cellar :

The grapes were destemmed and cold-soaked for 2 days before fermentation. Regular pump overs gave optimal colour and flavour extraction. After malolactic fermentation, the wine was aged in second-fill French Oak barrels for 18 months before bottling.

Bottling date: 1 August 2016



Avontuur Estate

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