

Avontuur Cabernet Sauvignon Merlot 2014

Aroma: Black berries and ripe plums offer a fresh fruitiness with hints of mild spice like cloves and star anise to add complexity.

Flavour: The medium-bodied style introduces a juicy berry fruit profile with soft smooth tannins due to the barrel maturation component. The wine is accessible and drinkable now, but with sufficient grip to ensure ageing potential.

Perfect with red meat dishes and barbecue's, seared gamefish steaks or robust vegetarian dishes like Ratatouille.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.55 ta : 5.5 g/l

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

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

2017 Wine Challenge Awards - Double Silver

ageing : Drink now or over the next 3 years.

"Our Cabernet Merlot blend is made to be enjoyed from release date, but can be matured for a few years too. It's the perfect wine to serve at any social occasion and will never let you down." *Winemaker, Jan van Rooyen*

in the vineyard :

Deep, well-drained Hutton and Clovelly soils. Planted on the west-facing slopes of the Helderberg, between Stellenbosch and Somerset West. Trellised on a 5-wire Perold system. Supplementary irrigation.

about the harvest:

Harvested at full ripeness (24° Balling).

Harvest date: Late February to end-March 2014

in the cellar : Varietal: Cabernet Sauvignon and Merlot in equal proportions.

De-stemmed and fermented on the skins for 10 days. After pressing, the wine went through malolactic fermentation in steel tanks after which a percentage was aged for 12 months in 2nd fill French oak barrels.

Bottling Date: 30 September 2016

Avontuur Estate

Helderberg

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