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Avontuur Sarabande Sauvignon Blanc Reserve 2015

Aroma: Kiwi and lime with whiffs of winter melon.
Full-bodied with interesting minerality from the maritime influence of the terroir, and a fresh lime zestiness which bodes well for longevity. Complexity is added due to the lees contact and the subtle wood treatment. Aroma: Upfront tropical fruit with ripe peaches and hints of lime.

Perfect with fresh shellfish like oysters or mussels, grilled fish, chicken or a cheese board.

variety : Sauvignon Blanc | 85% Sauvignon Blanc, 15% Chardonnay
winery : Avontuur Estate
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 2.3 g/l **pH :** 3.56 **ta :** 5.5 g/l
type : White **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

2018 Platter's Wine Guide - 4 Stars
2017 Wine Challenge Awards - Double Gold

ageing : Over the next 3 years

"Ultimately I would like to create an iconic white blend for Avontuur to show off the best of the terroir and its uniqueness." *Winemaker, Jan van Rooyen*

about the harvest: Harvested at different dates, from two sea-facing sites early in the morning when grapes are still cool. This enhanced complexity.

From late January to Mid- February 2015
Average °B at harvest: 21.5° balling

in the cellar : Grapes were de-stemmed, chilled and given skin contact for 1 day, then lightly pressed. The Sauvignon Blanc component was left on the fermentation lees (sur lie) for 8 months before bottling. The Chardonnay was barrel fermented in French oak for 6 months.

Varietal: Sauvignon Blanc and 15% barrel-fermented Chardonnay
Bottling date: 30 September 2016



Avontuur Estate

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