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Avontuur Pinot Noir / Chardonnay 2016

Aroma: Cranberry and pink grapefruit dominate with spanspek (melon) coming through as the wine opens up.
Flavour: The palate delivers more citrus than is expected from the nose which adds a crispness to the taste. The lighter alc % makes it a perfect lunch time wine. The full mouthfeel is supplemented by the 10% barrel component which adds that little bit extra to the overall profile of this wine.

The perfect wine for lunch or a light supper with friends.Great with sushi, salads and grilled seafood or charcuterie platters

variety : Pinot Noir | 50% Pinot Noir, 50% Chardonnay
winery : Avontuur Estate
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 1.6 g/l **pH :** 3.37 **ta :** 5.0 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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

ageing : Until 2017

"This is a very challenging style of wine that has evolved over the last three vintages and has now been crafted in harmony with the elegant and disinctive packaging." *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 separately.
Harvest dates: 15/1 & 29/1. Average °B at harvest: 22 balling

in the cellar : Chardonnay was pressed lightly, cold settled & fermented to dryness. The Pinot Noir was harvested before the onset of full colour development in the vineyard and pressed after 3 hours of skin contact. Fermented seperately and blended after nine months of maturation on the yeast lees. The final blend contains 10% barrel-fermented Chardonnay.

Bottling Date: 9 December 2016.

Avontuur Estate

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