

Avontuur Minelli Pinot Noir Reserve 2012

Colour: Deeper and denser than many Pinot Noirs

Aroma: The nose is weighty and offers winter red berries and cherries, with a whiff of spice.

The wine is bright at first with fresh acidity and then opens and smooths with silky fruits. It is on the muscular side for a Pinot, but the oak is deftly handled with a lingering and haunting fruit intensity on the finish. Medium-bodied. A serious, perfumed wine with spice still in evidence 10 minutes after swallowing.

The wine is a good match with meat dishes like pork or veal and Ostrich will also be an interesting pairing.

variety : Pinot Noir | 100% Pinot Noir

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.7 g/l pH : 3.44 ta : 5.6 g/l

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

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

ageing : Drink now or over the next 5 years.

about the harvest: Harvested at full ripeness (24°B) from 30 year old vines.

Harvest Date: Mid February 2012

in the cellar : Destemmed and cold-soaked for 3 days. Inoculated with yeast and pumped over regularly. Malolactic fermentation took place in tanks. Aged for 18 months in 2nd fill French and American oak barrels.

Bottling date: 28 September 2015.



Avontuur Estate

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