

Avontuur Cabernet Franc 2014

Aroma: Delicious dark chocolate, cherries, aniseed and fynbos aromas jump out of the glass, making this a particularly upfront experience.

Flavour: An elegant wine with soft tannins and a balanced acidity, following through with dark fruit from the nose and ending off with a lingering mouth feel.

This wine will complement lamb, venison and pork or pair well with oven-roasted flavourful veggie dishes.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.9 g/l pH : 3.47 ta : 5.9 g/l

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

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

ageing : From now until 2020

"With this vintage we celebrate 21 years of making a single varietal Cabernet Franc at Avontuur. Starting off in 1996 we have now definitely reached adulthood," Winemaker, Jan van Rooyen.

about the harvest: Harvest Date: 18 - 20 March 2014
Harvested at 24.5° Balling

in the cellar : Cold-soaked for 2 days with fermentation and Malolactic fermentation done in tanks. Barrel matured for 18 months in 2nd and 3rd fill French oak.
Bottling date: 12 April 2017



Avontuur Estate

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