

## 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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