

Avontuur Pinot Noir / Chardonnay 2017

Aroma: Rosewater and pink grapefruit dominate with melon coming through as the wine opens up.
Flavour: There is richness on the nose which is followed through on the palate with rich, fruity and floral notes. The lighter alc % makes it a perfect lunch time wine. The full mouthfeel is achieved 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 : 1.61 g/l pH : 3.30 ta : 5.4 g/l
type : White style : Dry wooded
pack : Bottle size : 750ml closure : Cork

ageing : Until 2019

This is a very challenging style of wine that has evolved over the last four vintages and has become one of our most popular wines due to its incredible affinity with food." *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: 26/1 and 30/1 for the Chardonnay. Mid-to end-January for the Pinot Noir Component.

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 2 hours of skin contact. Fermented separately and blended after nine months of maturation on the yeast lees. The final blend contains a small portion of barrel-fermented Viognier and Chardonnay from the MCC base wine.

Bottling Date: 29 September 2017



Avontuur Estate

Helderberg
+27.218553450
www.avontuurestate.co.za



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