

Avontuur Baccarat 2012

Aroma: Dark chocolate and red cherries with liquorice entice on the nose and subtle nuances of leather and fynbos add complexity.

Flavour: An elegant mouth-feel displaying ripe red cherries and earthy fynbos flavours on the palate. The tannins are finely structured with a slight grip which smooths out on the finish.

Perfect for robust red meat and venison dishes. Also pairs well with matured hard cheeses like Cheddar, Pecorino and Gruyere.

variety : Cabernet Franc | 39% Cabernet Franc, 22% Cabernet Sauvignon, 22% Merlot, 5% Petit Verdot

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.5 ta : 5.2 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

ageing : Until 2024

This is a wine of new beginnings and classic endings, with the first-time inclusion of Petit Verdot and the swansong of an old vineyard which delivered a tiny bit of Ruby Cabernet to add lovely red fruit." Winemaker, Jan van Rooyen

in the vineyard : Deep, well-drained Hutton and Clovelly soils, planted on west-facing slopes on 5-wire Perold system trellising.

about the harvest: Grapes were harvested from different vineyard blocks and sites on the Estate.

Harvest Date: Mid March to early April 2012

Average °B at harvest: 24° Balling).

in the cellar :

Destemmed and then cold-soaked for 3 days. Inoculated with yeast and pumped over regularly. Left on skins after fermentation before pressing and malolactic fermentation in the tank. Aged for 24 months in French oak and then blended and bottled.

Bottling date: 31 October 2017

Avontuur Estate

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