

Avontuur Sauvignon Blanc 2017

Aroma: The nose is forthcoming and displays gooseberry, fresh asparagus and orange peel.
Flavour: Zesty entry with layered flavours enticing the palate and supporting the aroma. Slightly savoury notes on the back palate makes it a match for fresh seafood.

Will complement fresh oysters, shellfish and summer salads. Perfect for al fresco dining.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Avontuur Estate
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis: alc : 12.5 % vol rs : 1.5 g/l pH : 3.23 ta : 5.9 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Until 2019

This was one of the more challenging vintages for Sauvignon Blanc in the Stellenbosch wine region, but I think it just made the wine even more distinctive”
Winemaker, Jan van Rooyen

in the vineyard : Deep, well-drained Hutton and Clovelly soils with vines planted on west-facing slopes and trellised on a 5-wire Perold system. All our Sauvignon Blanc vineyard blocks are older than 15 years and planted on specially selected sites of the Estate

about the harvest: Harvested early in the morning from three vineyard blocks over a 2-week period to obtain different characteristics.

The grapes started coming into the cellar in the 3rd week of February, and the average °B was 22.5.

in the cellar : Grapes are de-stemmed, chilled and lightly pressed after a short period of skin contact. Racked and inoculated with yeast and then cold-fermented. Left on the fermentation lees (surlie) for 6 months before bottling to add complexity.

Bottling Date: 31 October 2017.



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za