

Avontuur Brut Rose NV

Aroma: It's a cranberry and floral explosion on the nose, with a subtle citrus freshness coming through.

Flavour: A medium-bodied sparkling wine with minerality and a slight earthiness from the Pinot Noir Component. It has a fine mousse and crisp acidity on the finish which reminds one of citrus peel or ripe blood orange.

Perfect for a celebratory event, but can be enjoyed with any occasion. Great with sushi, smoked salmon, fresh oysters, other seafood or a farm breakfast.

variety : Chardonnay | 74% Chardonnay, 26% Pinot Noir

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 2.94 g/l pH : 33.43 ta : 6.0 g/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity

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

"It's a special pleasure working with this hand-crafted Méthode Cap Classique as every time we degorge and release a new wine, it's greeted with happy smiles."

Winemaker, Jan van Rooyen

in the cellar : Our Méthode Cap Classique grapes come from deep, well-drained Hutton and Clovelly soils, which are planted on west-facing slopes. Trellised on a 5-wire Perold system and supplementary irrigation. Old Pinot Noir vines star in this wine.

Bottling date: March 2016

Degorgement January 2018



Avontuur Estate

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