

Avontuur Sauvignon Blanc 2018

Aroma: The nose is forthcoming and with lovely tropical fruit and crisp citrus showing well.
Flavour: Zesty entry with layered flavours enticing the palate and supporting the aroma. We love the guava, lime and minerality which 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 : 14.0 % vol rs : 1.7 g/l pH : 3.32 ta : 5.3 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

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

ageing : Until 2020

“Another challenging year for Sauvignon Blanc due to the prolonged drought – the worst in 100 years. The berries were therefore smaller, but more flavourful, which was great. During December, January and February the heat waves were limited to short spells and this, together with cooler night temperatures during February helped us to harvest beautiful grapes.” 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 16 years and planted on specially selected sites.

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

Harvest Date: 2nd and 3rd week of February.
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 (sur lie) for 6 months before bottling to add complexity.

Bottling Date: 26/06/2018



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