

Avontuur Sarabande Sauvignon Blanc Reserve 2017

Aroma: White pear and ripe peach with citrus peel on the nose.

Flavour: A rich full-bodied wine with interesting minerality from the maritime influence of the terroir. Complexity is added by the wood treatment which bodes well for longevity.

Perfect with fresh shellfish like oysters or mussels, grilled Fish, chicken or a cheese board.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.34 ta : 5.4 g/l

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

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

2019 Top 100 SA Wines - Double Platinum

ageing : Over the next five years from bottling date depending on the storage conditions.

"Ultimately I would like to create an iconic white blend for Avontuur to show off the best of the terroir and its uniqueness." *Winemaker, Jan van Rooyen*

about the harvest: Harvested at different dates, from two sea-facing sites early in the morning when grapes are still cool. This enhanced complexity.

Dates: Early February and late February 2017

Average °B at harvest: 21.5° balling

in the cellar : Grapes were de-stemmed, chilled and given skin contact for 1 day, then lightly pressed. 40% was barrel fermented and then left in barrels for 15 months. 60% was tank fermented and left on the lees for 6 months after which it went into 3rd fill barrels for 10 months. Then blended and bottled.

Bottling date: 14 August 2018



Avontuur Estate

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