

Avontuur Cabernet Sauvignon Merlot 2016

The medium-bodied style introduces a juicy fruit profile with soft smooth tannins due to the barrel maturation component. The wine is accessible and drinkable now, but with sufficient grip to ensure ageing potential. Serve slightly chilled in Summer.

Perfect with red meat dishes, with a barbecue or robust vegetarian dishes like Ratatouille.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.51 ta : 5.8 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

ageing : Drink now or until 2023.

The Cabernet Sauvignon / Merlot blend is our most popular wine throughout the year. It is made to be enjoyed from release date, but can be matured for another five years or more. The perfect wine to serve at any social occasion; it will never let you down.

in the vineyard : Our Cab Sauv and Merlot vines are planted in deep, well-drained Hutton and Clovelly soils on the west-facing slopes of the Helderberg. The vineyards are trellised and receive supplementary irrigation via drip lines, when necessary.

about the harvest: Late February to end-March 2016

in the cellar : Harvested at full ripeness (24° Balling). De-stemmed and fermented on the skins for ca 10 days. After pressing, the wine went through malolactic fermentation in steel tanks after which a percentage was aged for 12 months in 2nd fill French oak barrels.



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za