

Avontuur Pinotage 2017

Ripe purple plums and dark cherries provide an intense up front fruit explosion which develops into a slight earthiness with whiffs of sweet spice and mocha/chocolate to add interest. The wine has firm tannins and an elegant, juicy mouth-feel whilst the subtle oak regime gives the wine backbone, but also softens the taste experience. The sweetness of the ripe fruit and the mocha follow-through from the nose ensures the consumer comes back for more!

Will pair well with flavourful red meat dishes especially venison.

variety : Pinotage | 100% Pinotage

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.46 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

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

ageing : Drink now until end-2022.

This is the first vintage from our newly demarcated single vineyard and as we are proudly South African, this locally produced wine is a great source of pride for us.

in the vineyard : This single vineyard demarcation sits on deep, well-drained Hutton and Clovelly soils, planted on west-facing slopes. Young vines are still growing into their potential but already show incredible promise.

about the harvest: Harvest date: 10 February 2017. Harvested at full ripeness (24° B).

in the cellar :

De-stemmed and then cold-soaked for 3 days. Initially fermented in rototanks after which malolactic fermentation took place. Barrel- matured in 2nd and 3rd fill French Oak for 11months.

Bottling date: 19 December 2018



Avontuur Estate

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