

Avontuur Cabernet Sauvignon 2016

There is a follow-through of the aromas to the palate with dark berries dominating. In the aftertaste we find earthy, oak undertones. It is a full-bodied wine showing mature tannin structure. Good ageing potential.

Beef Fillet or Rump steak with red wine reduction or any other full-flavoured slow-cooked casserole.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.57 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full **taste :** 0 **wooded**

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

ageing : Drink now or over the next 5-7 years from bottling.

Once again we present you with a great Cabernet Sauvignon from the prime Helderberg Region near Stellenbosch. Celebrate and enjoy the power and elegance of this terroir with us.

about the harvest:

Harvested at full ripeness from two of our best quality Cab Sauv blocks.

Harvest date: 3rd week of February. The average °B was 24

in the cellar :

Grapes were de-stemmed and cold-soaked for 2 days before fermentation. Regular pump-overs gave optimal flavour and colour extraction. After malolactic fermentation the wine was aged in 2nd fill French oak barrels for 24 months before bottling.

Bottling date: 5 February 2019



Avontuur Estate

Helderberg

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