

Avontuur Cabernet Sauvignon Merlot 2017

Red plums and ripe cherries offering rich fruitiness combine with whiffs of sweetish, yet spicy vanilla. It ends off with layers of smoky liquorice, adding complexity. There is a fresh and fruity follow-through to the palate with good structure and depth of flavour due to the barrel maturation component. The wine is accessible and drinkable now, but with sufficient grip to ensure ageing potential.

Perfect with red meat dishes and barbecues 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 : 2.1 g/l pH : 3.37 ta : 5.5 g/l

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

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

ageing : Drink now or until 2024.

Our Cab Sauv/Merlot blend is the most popular wine in the Avontuur Estate collection throughout the year. It is made to be enjoyed from release date, but can be matured for another five years or more, from date of bottling. 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: Harvested at full ripeness (24° Balling). Mid-February to 3rd week of March 2017.

in the cellar : De-stemmed and fermented on the skins for 10 days. After pressing, the wine went through malolactic fermentation in steel tanks after which a percentage was aged for 20 months in 2nd fill French oak barrels.

Bottling: 30 May 2019 (40 000 x 750 ml)



Avontuur Estate

Helderberg

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