

Avontuur Legal Eagle Cabernet Franc Reserve 2015

Aroma: Dark cherries, fynbos and peppery rocket aromas jump out of the glass, teasing the senses into taking that first sip.

flavour: Firm tannins and a balanced acidity, deliver on the promise from the nose and a definite minerality on the finish creates a fascinating wine, which has you coming back for more.

This wine will complement Karoo lamb roast, venison and smoked pork or pair well with oven-roasted flavourful veggie dishes.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.46 ta : 5.6 g/l

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

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

ageing : From now until 2022

“Twenty-three years after the first wine was made from this varietal at Avontuur, we are including it in our premiere range. By naming the wine Legal Eagle, we honour one of the great race horses bred at Avontuur Estate, a double Horse of the Year recipient. Cabernet Franc is one of the classic Bordeaux varieties grown at Avontuur Estate and we share the limelight with our champion thoroughbred in this wine.”
Winemaker, Jan van Rooyen

about the harvest: Harvested at 24.5° Balling from 20 y.o. vines situated towards the top of the Estate against the Helderberg.
Harvest date: 26 February 2015

in the cellar : The grapes were destemmed and fermented in Roto tanks until dryness. Malolactic fermentation followed in tanks before barrel maturation for 24 months in 2nd and 3rd fill French Oak.
Bottling date: 6 August 2019



Avontuur Estate

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