

Avontuur Brut MCC NV

A bright, medium-bodied sparkling wine with lots of white peach and melon on the palate. A subtle minerality and lovely floral notes add to the complexity. It has a fine mousse and crisp acidity on the finish. It's a cranberry and nectarine explosion on the nose, with a yeasty, freshly baked bread undertone.

Perfect for a celebratory event, but can be enjoyed with any occasion. Great with sushi, smoked salmon, fresh oysters, other seafood or a farm breakfast.

variety : Chardonnay | 90% Chardonnay, 10% Pinot Noir

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 1.38 g/l pH : 3.27 ta : 5.33 g/l

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

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

ageing : Drink now or over the next 3 - 5 years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes.



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za