

Avontuur Sauvignon Blanc 2020

Aroma: The nose is forthcoming with lashings of tropical fruit and granadilla and intriguing citrus aroma's in the background.

Flavour: Zesty entry with layered flavours enticing the palate and supporting the aroma. We love the guava, lime and minerality, which makes it such a good match for fresh seafood.

Will complement fresh oysters, shellfish and summer salads. Perfect for al fresco dining.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.23 ta : 6.1 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

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

ageing : Until 2022

A good year for Sauvignon Blanc due to the favourable weather conditions and healthy, pest-free grapes. The flavours were typical and upfront since we did not experience major heat waves. The SBL harvest commenced one week earlier than in 2018, on 31 January and ended on 21 February, 2 days earlier. We were blessed with the same yields as previously, all-in-all, simply beautiful grapes.

in the vineyard : Deep, well-drained Hutton and Clovelly soils with vines planted on west-facing slopes and trellised on a 5-wire Perold system. All our Sauvignon Blanc vineyard blocks are older than 17 years and planted on specially selected sites.

about the harvest: Harvested early in the morning from three vineyard blocks over a 3-week period to obtain different characteristics.

Harvest Date: End of January to 3rd week of February. The average °B was 22.7.

in the cellar : Grapes are de-stemmed, chilled and lightly pressed after a short period of skin contact. Racked and inoculated with yeast and then cold-fermented. Left on the fermentation lees (sur lie) for 2 months before bottling to add complexity.

Bottling Date: 29 April 2019. 16 900 bottles.



Avontuur Estate

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