

Avontuur Sauvignon Blanc 2021

AROMA: There is lime zest on the forefront followed by passion fruit and lashings of dried pear, also intriguing white peach aroma in the background.

FLAVOUR: The palate is fresh, supporting the aromas. We love the minerality and notes of green kiwi fruit. A typical Helderberg SBL suitable for enjoying anytime.

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 : 14 % vol rs : 1.3 g/l pH : 3.35 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

2023 Platter's Wine Guide - 3 Stars

ageing : Until 2025

"A good year for Sauvignon Blanc due to the favourable weather conditions and healthy, pest-free grapes. The flavours were typical and strong since we did not experience major heat waves. The SBL harvest commenced two weeks later than in 2020. We were blessed with a slightly lower yield than last, 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 19 years and planted on specially selected sites.

about the harvest: Harvested early in the morning from 3 vineyard blocks during the 3rd week of February to obtain different characteristics. Grapes are de-stemmed

18th to 25th of February. The average °B was 23

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 6 months before bottling to add complexity.

Bottling Date: 20 September 2021. 9 900 bottles.

Avontuur Estate

Helderberg

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