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Avontuur Brut Cap Classique NV

Pale gold with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti precede lovely layers of citrus and a finish with appealing
length and freshness. Maturation on the lees provides a well-rounded, creamy mouth-feel with mouth-watering minerality, good balance and a
seamless finish.

Enjoy well chilled as on its own or as the perfect partner for panko-crusted prawns with lemon-garlic aioli, gourmet mac and cheese with parmesan and pancetta or fresh oysters.



variety : Chardonnay | 58% Chardonnay, 42% Pinot Noir
winery : Avontuur Estate
winemaker : Jan van Rooyen
wine of origin : Western Cape
analysis : **alc :** 12 % vol **rs :** 9.0 g/l **pH :** 3.2 **ta :** 6.85 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Prime drinking potential now, but will improve with age.

about the harvest: In the vineyard, harvest began early in the season at lower sugar levels to achieve the mouth-watering, natural freshness required for the making of great base wines in classic Méthode Cap Classique style. Grapes were hand picked.

in the cellar : In the cellar, the process begins with a whole-bunch press in separate lots to capture all the grapes' natural flavours. Only the finest free-run juice was used for fermentation. Upon completion, the tank was filled and left on the primary lees until blending for extra flavour and dimension. The final blend of the base wine was then stabilized and filtered. The sugar level of the wine was adjusted to 24 g/l followed by the addition of the 'liqueur de
tirage' (yeast) for the second fermentation. A minimum of 12 months maturation on the lees in the bottle followed to build extra complexity and character before release.

Avontuur Estate

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