

Avontuur Sauvignon Blanc 2024

An abundance of tropical fruits with lashings of lime on the nose. A soft, full-bodied wine with a mellifluous palate and veneer acidity adding to the zesty, mineral finish. Good balance between acidity and structure, with a tenacious lingering fruitiness.

Enjoyable on its own but will complement fresh oysters, shellfish and summer salads.

variety : Sauvignon Blanc | 97% Sauvignon Blanc, 3% Semillon

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Cape South Coast

analysis : **alc** : 13.5 % vol **rs** : 2.5 g/l **pH** : 3.33 **ta** : 6.7 g/l

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

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

"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.

in the vineyard : Grapes are from cooler vineyard blocks, mostly higher altitude (150 - 400m). Being exposed to cool afternoon sea breezes aided the accumulation of beautiful, expressive varietal flavours in the berries and good natural acidity. Vineyards planted on different soil types, mostly weathered granite and shale soils with high water retention properties, were selected, resulting in wines with a bigger structure and mouthfeel.

in the cellar : With minimal vinification, all air was excluded from the grape processing operation. This was done to protect the intricate varietal flavours. The Sauvignon Blanc fermented at 14-16°C. After fermentation, the wine was left on primary lees with regular stirring, weekly for the first four weeks. This process conveyed a lovely roundness to the mid-palate. A minute portion of Semillon was added to the final blend to balance acidity.



Avontuur Estate

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