

Avontuur Borrowdale Sauvignon Blanc 2024

The nose presents a rich abundance of tropical fruit flavours, with hints of fresh lime and green pepper. On the palate, layers of yellow and green tropical fruits and citrus are complemented by a subtle minerality. This is an elegant, textured Sauvignon Blanc with good freshness and length.

Seafood and shellfish, fresh Goats cheese salads and herby roast chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avontuur Estate

winemaker : Dominique Modena

wine of origin : Coastal Region

analysis : alc : 12,5 % vol rs : 3.8 g/l pH : 3.5 ta : 6.5 g/l

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

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

in the vineyard : Sourced from cooler, high-altitude vineyards where sea breezes enhance varietal flavours and acidity. Planted on granite and shale soils, these vines produced a wine with great structure and mouthfeel. Meticulous pruning and shoot thinning ensured balanced growth.

about the harvest: Harvested at optimal ripeness in the early morning, the grapes retained crisp, expressive fruit character.

in the cellar : Vinification was reductive – all air was excluded from the grape processing operation to protect the delicate varietal flavours. The Sauvignon Blanc was fermented at 14–16°C. After fermentation, the wine was left on its primary lees, with regular stirring weekly for the first month. This process imparted a lovely roundness to the mid-palate.



Avontuur Estate

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