

Avontuur Marydown Rosé 2024

The nose of the Marydown Rosé entices with aromas of crushed summer berries. The soft, juicy palate bursts with succulent ripe strawberries, raspberries and mulberries, and a hint of spice, followed by great balance, freshness and fruity intensity on the finish

Sushi and smoked salmon, strawberry and soft cheese salads, and prosciutto pizza

variety : Blend - Rose | Blanc de Noir

winery : Avontuur Estate

winemaker : Dominique Modena

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 3.5 g/l pH : 3.3 ta : 6.0 g/l

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

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

in the vineyard : Grapes were sourced from a cross-section of regions selected for optimal expression of each variety. Vineyard tactics included pruning to two-bud spurs, shoot removal, bunch thinning and canopy management for best ripeness and quality

about the harvest: Grapes were handharvested from mid-February to late March at an average ripeness of 21–22°B.

in the cellar : To achieve the desired colour of the wine, most of the juice was drained directly after crushing, with some blocks receiving up to one hour of skin contact. Each variety was handled separately and fermented cold at 13°C to retain the delicate aromas and flavours. The final blending of varieties created complexity, consistency and balance before bottling.



Avontuur Estate

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