

## Avontuur Borrowdale Sauvignon Blanc 2025

The nose presents a rich abundance of tropical fruit aromas with hints of fresh lime and fig leaf. On the palate, layers of yellow and green tropical fruits are carried through, finishing with notes of blackcurrant that create a rounded, coated mouthfeel. A subtle minerality adds elegance, while the freshness and length give this Sauvignon Blanc its refined texture and balance.

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 : 13.44 % vol   rs : 1.61 g/l   pH : 3.43   ta : 5.97 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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