

Avontuur Brut Methode Cap Classique

Avontuur's Cap Classique is bottle fermented and then left on the lees for 4 years, resulting in a crisp, fresh sparkling wine with lemon and lime on the nose and a citrusy follow-through on the palate. It has a fine mousse and a just-baked, yeasty finish which lingers on the aftertaste

Breakfast and with Oysters or just on its own.

variety : Chardonnay | 50% Chardonnay, 50% Pinot Noir

winery : Avontuur Estate

winemaker : Willie Malherbe

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 5.0 g/l pH : 3.06 ta : 6.6 g/l

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

pack : Bottle **closure :** Cork

4 Stars John Platter 2007

4 Stars John Platter 2006

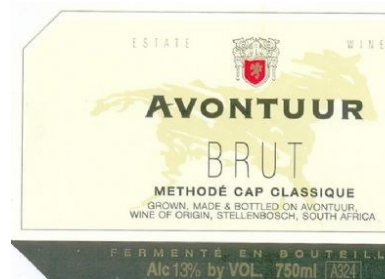
4 Stars John Platter 2005

4 Stars John Platter 2004

Wine Magazine 2003 rated 4 stars

ageing : Drink now or over the next 3 - 5 years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes. Trellised on a 5-wire Perold system. No irrigation.



Avontuur Estate

Helderberg

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www.avontuurestate.co.za