



AVONTUUR ESTATE



AVONTUUR BRUT N/V

ORIGIN

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

VINIFICATION

Bottle fermented for 4 years.

COMPOSITION

Chardonnay 100%

ANALYSIS

Alcohol	13%
Residual sugar	1.9g / lt
Total Acidity	7.6g / lt
pH	3.07

MATURATION

Drink now or over the next 3 - 5 years.

TASTING NOTE

Avontuur's Cap Classique Blanc de Blancs is bottle-fermented for 4 years, resulting in a crisp fresh sparkling wine with crisp apples on the nose and a rich yeasty follow-through on the palate. It has a fine mousse and a creamy palate with a lingering aftertaste.

SERVING SUGGESTION

Perfect for an aperitif but can be enjoyed with any occasion. Great with fresh oysters and other seafood.

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The Tasting room is open daily for wine tastings. Avontuur Estate is next to the R44 between Stellenbosch & Somerset West.