



AVONTUUR
E S T A T E



MINELLI PINOT NOIR RESERVE 2012

ORIGIN: Wine of Origin – Stellenbosch

WINEMAKER: Jan van Rooyen

BLEND: 100% Pinot Noir

VINIFICATION:

Harvested at full ripeness (24 B) from 30 year old vines. Destemmed and coldsoaked for 3 days. Inoculated with yeast and pumped over regularly. Malolactic fermentation took place in tanks. Aged for 30 months in 2nd fill French oak barrels.

ANALYSIS: Alc 13.5% T.A. 5.6g/lt pH 3.44 R/S 2.7g/lt

HARVEST DATE: Mid-February 2012

BOTTLING DATE: 28 September 2015

MATURATION: Drink now or over the next 5 years

COLOUR: Deeper and denser than many Pinot Noirs.

AROMA: The nose is weighty and offers winter red berries and cherries, with a whiff of spice.

FLAVOUR: The wine is bright at first with fresh acidity and then opens and smooths with silky fruits. It is on the muscular side for a Pinot, but the oak is deftly handled with a lingering and haunting fruit intensity on the finish. Medium-bodied. A serious, perfumed wine with spice still in evidence 10 minutes after swallowing.

SERVING SUGGESTION:

The wine is a good match with meat dishes like pork or veal and Ostrich will also be an interesting pairing.