



AVONTUUR
E S T A T E



CABERNET FRANC 2014



With this vintage we celebrate 21 years of making a single varietal Cabernet Franc at Avontuur. Starting off in 1996 we have now definitely reached adulthood

Winemaker, Jan van Rooyen

WINE OF ORIGIN:	Stellenbosch.
WINEMAKER:	Jan van Rooyen
VARIETAL:	100% Cabernet Franc
AROMA:	Delicious dark chocolate, cherries, aniseed and fynbos aromas jump out of the glass, making this a particularly upfront experience.
FLAVOUR:	An elegant wine with soft tannins and a balanced acidity, following through with dark fruit from the nose and ending off with a lingering mouth feel.
FOOD PAIRING:	This wine will complement lamb, venison and pork or pair well with oven-roasted flavourful veggie dishes.
MATURATION:	From now until 2020
VINIFICATION:	Harvested at 24.5° Balling. Cold-soaked for 2 days with fermentation and Malolactic fermentation done in tanks. Barrel matured for 18 months in 2nd and 3rd fill French Oak.
HARVEST DATE:	18-20 March 2014
BOTTLING DATE:	12 April 2017
ANALYSIS:	Alc: 14,5 %, R/Sugar: 1.9 g/l, T/A: 5.9 g/l, pH: 3.47