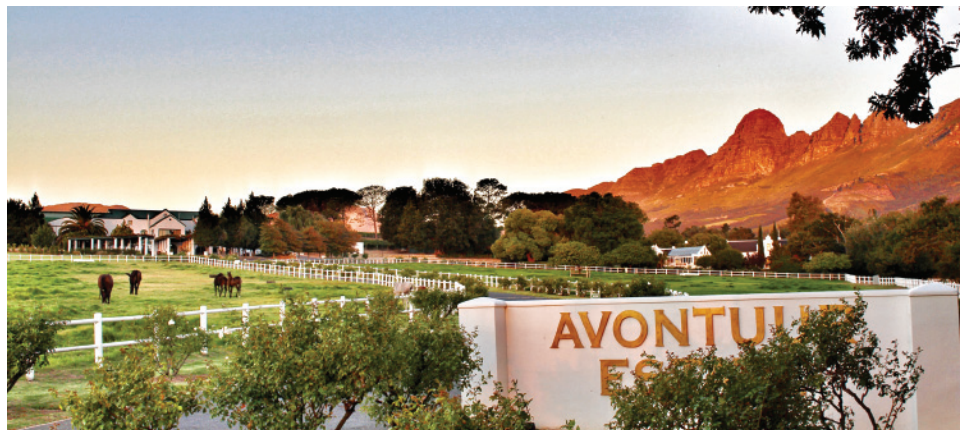




AVONTUUR
E S T A T E



SAUVIGNON BLANC 2018



“Another challenging year for Sauvignon Blanc due to the prolonged drought - the worst in 100 years. The berries were therefore smaller, but more flavourful, which was great. During December, January and February the heat waves were limited to short spells and this, together with cooler night temperatures during February helped us to harvest beautiful grapes.”

Winemaker, Jan van Rooyen

WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETALS:	100% Sauvignon Blanc
AROMA:	The nose is forthcoming and with lovely tropical fruit and crisp citrus showing well.
FLAVOUR:	Zesty entry with layered flavours enticing the palate and supporting the aroma. We love the guava, lime and minerality which makes it a match for fresh seafood.
FOOD SUGGESTIONS:	Will complement fresh oysters, shellfish and summer salads. Perfect for al fresco dining.
MATURATION:	Till 2020
VITICULTURE:	Deep, well-drained Hutton and Clovelly soils with vines planted on west-facing slopes and trellised on a 5-wire Perold system. All our Sauvignon Blanc vineyard blocks are older than 16 years and planted on specially selected sites.
VINIFICATION:	Harvested early in the morning from three vineyard blocks over a 2-week period to obtain different characteristics. Grapes are de-stemmed, chilled and lightly pressed after a short period of skin contact. Racked and inoculated with yeast and then cold-fermented. Left on the fermentation lees (sur lie) for 6 months before bottling to add complexity.
HARVEST DATE:	2nd and 3rd week of February. The average °B was 22.5.
BOTTLING DATE:	26/6/2018
SPECIFICATIONS:	Alc: 14 %, T.A. 5.3 g/l, pH 3.32, R/Sugar 1.7 g/l

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Avontuur Estate @AvontuurEstate Avontuurestate

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