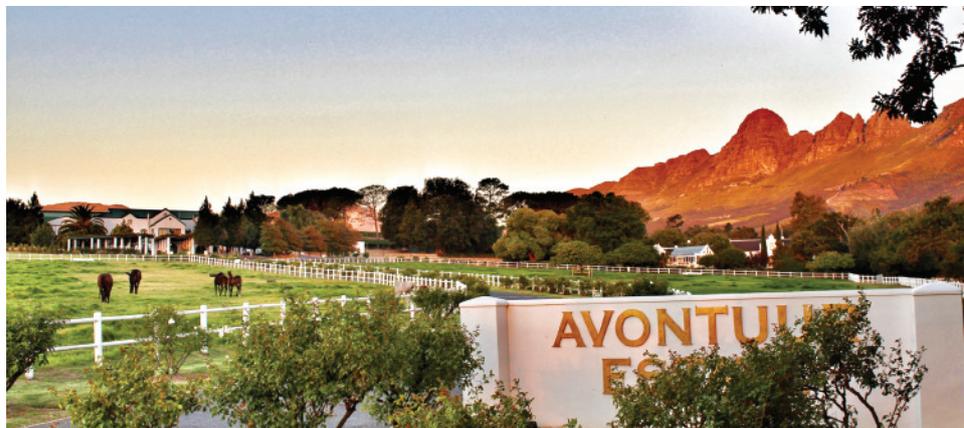




AVONTUUR
E S T A T E



CABERNET / MERLOT 2016

“The Cabernet Sauvignon/Merlot blend is our most popular wine throughout the year. It is made to be enjoyed from release date, but can be matured for another five years or more. The perfect wine to serve at any social occasion; it will never let you down.”

Winemaker, Jan van Rooyen

WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen.
VARIETAL:	Cabernet Sauvignon and Merlot in equal proportions.
AROMA:	Mulberries and a hint of spice brings the nose to life.
FLAVOUR:	The medium-bodied style introduces a juicy fruit profile with soft smooth tannins due to the barrel maturation component. The wine is accessible and drinkable now, but with sufficient grip to ensure ageing potential. Serve slightly chilled in Summer.
SERVING SUGGESTION:	Perfect with red meat dishes, with a barbecue or robust vegetarian dishes like Ratatouille.
MATURATION:	Drink now or until 2023.
VITICULTURE:	Our Cab Sauv and Merlot vines are planted in deep, well-drained Hutton and Clovelly soils on the west-facing slopes of the Helderberg. The vineyards are trellised and receive supplementary irrigation via drip lines, when necessary.
VINIFICATION:	Harvested at full ripeness (24° Balling). De-stemmed and fermented on the skins for ca 10 days. After pressing, the wine went through malolactic fermentation in steel tanks after which a percentage was aged for 12 months in 2nd fill French oak barrels.
HARVEST DATE:	Late February to end-March 2016
BOTTLING DATE:	31 October 2018
ANALYSIS:	Alc: 14.5%; RS: 2.6 g/L; TA:5.8 g/L; pH: 3.51

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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.