



**AVONTUUR**  
E S T A T E



## CABERNET SAUVIGNON 2016



*"Once again we present you with a great Cabernet Sauvignon from the prime Helderberg Region near Stellenbosch. Celebrate and enjoy the power and elegance of this terroir with us"*

*Winemaker, Jan van Rooyen*

WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETAL:	100% Cabernet Sauvignon
AROMA:	The nose shows upfront blackberries and blackcurrant nuances with hints of violets and liquorice.
FLAVOUR:	There is a follow-through of the aromas to the palate with dark berries dominating. In the aftertaste we find earthy, oak undertones. It is a full-bodied wine showing mature tannin structure. Good ageing potential.
FOOD PAIRING:	Beef Fillet or Rump steak with red wine reduction or any other full-flavoured slow-cooked casserole.
MATURATION:	Drink now or over the next 5-7 years from bottling
VINIFICATION:	Harvested at full ripeness from two of our best quality Cab Sauv blocks. Grapes were de-stemmed and cold-soaked for 2 days before fermentation. Regular pump-overs gave optimal flavour and colour extraction. After malolactic fermentation the wine was aged in 2nd fill French oak barrels for 24 months before bottling.
HARVEST DATE:	3rd week of February. The average °B was 24
BOTTLING DATE:	5 February 2019
SPECIFICATIONS:	Alc: 14.5 %, T.A. 5.7 g/l, pH 3.57, R/Sugar 2.6 g/l