





MINELLI PINOT NOIR RESERVE 2014

"The Minelli Pinot Noir was the first wine that I bottled at Avontuur Estate. This release commemorates the end of the illustrious career of our magnificent mare Minelli, who foaled for the last time in 2018. It is with great joy, and a touch of sadness, that we give thanks to a her legacy, both on track and as a broodmare. With this wine we honour Minelli and the Pinot Noir vineyards of Avontuur.

Winemaker, Jan van Rooyen

WINE OF ORIGIN: Stellenbosch

WINEMAKER: Jan van Rooyen

VARIETAL: 100% Pinot Noir

AROMA: The nose presents with red cherries, red currants, some floral

perfume and a whiff of spice.

FLAVOUR: The wine is bright at first with fresh acidity and then opens

> with silky fruit like cherries and mulberries following through from the nose. It is an elegant, medium-bodied wine with

fresh tannins adding to the lingering mouth-feel.

SERVING SUGGESTION: The wine is a good match with meat dishes like pork and

Ostrich and game fish can be an interesting pairing too.

DRINKABILITY: Now or over the next five years.

VITICULTURE: Single vineyard selection from vines on a south-west facing

slope mid-way up the Helderberg.

VINIFICATION: Harvested at full ripeness (24 B) from a single vineyard.. Destemmed

> and cold-soaked for 3 days. Inoculated with yeast and fermented in roto tanks with malolactic fermentation in barrels. Aged for 18 months in 2nd

and 3rd fill French oak barrels.

Early February 2014 HARVEST DATE:

ANALYSIS: Alc 14% T.A. 5.6g/lt R/S 1.00 g/lt pH 3.49

BOTTLING DATE: 10 October 2018

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