HOME OF FINE WINES AND FAST HORSES

Avontuur Wine and Thoroughbred Estate, owned by the Taberer family, is situated on the southwestern slopes of the Helderberg on the R44 road which connects Somerset West and Stellenbosch, in South Africa’s prime wine growing district. Brothers Michael and Philip Taberer are closely involved with the day-to-day running of the Estate.

WINE AND FOOD TOURISM

The popular Avontuur Estate Restaurant with its fireplace in Winter and viewing terrace in Summer is highly rated and often features in the top ratings on Tripadvisor. The cosy tasting room can seat 20 visitors indoors and another 20 on the terrace in good weather. Our tasting room is known for offering interesting and ever-changing pairings and tasting experiences. Check our social media pages for information. Three wine ranges cater for every wine fan’s palate and price preference and can be tasted and bought in our tasting room.

THOROUGHBRED STUD FARM

Lying restfully amongst the vines is Avontuur Thoroughbred Stud Farm where the emphasis has always been on quality rather than quantity. With two of South Africa’s best-known sires Var and Oratorio, standing at the Estate, Avontuur’s race horses are highly prized world-wide and are sold annually at the Cape Premier Yearling Sale in January, the Durbanville Sale in March and the Emperor’s Palace and National Yearling Sales in April.
**Sarabande Sauvignon Blanc Reserve**
Kiwi and lime with whiffs of winter melon on the nose. Full-bodied with interesting minerality from the maritime influence of the terroir and a citrus zestiness, which bodes well for longevity.

Perfect with fresh shellfish like oysters or mussels, grilled fish, chicken or a cheese board.

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**Luna de Miel Chardonnay Reserve**
Orange peel delightfully combines with fresh ginger and an interesting minerality on the nose. White peach adds tantalising freshness. It is full-bodied and crisp with a lingering aftertaste.

Thai curry with coconut cream, Asian-inspired dishes and grilled game fish should work well with this ultimate food wine.

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**Minelli Pinot Noir Reserve**
The nose is weighty and offers winter red berries and cherries, with a whiff of spice. The wine is bright at first with fresh acidity and then opens and smooths with silky fruits. It is on the muscular side for a Pinot, but the oak is deftly handled with a lingering and haunting fruit intensity on the finish.

The wine is a good match with meat dishes like pork or veal. Ostrich will also be an interesting pairing.

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**Dominion Royale Shiraz Reserve**
White pepper and smoked paprika surprise, with whiffs of dark red roses softening the edge. This elegant wine has a firm grip with alcohol and wood in balance leading to a multi-dimensional tasting experience. White pepper and an attractive smokiness lends interest and makes it an excellent food wine.

Excellent with rich hearty meats like venison, beef or lamb.

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**Baccarat**
Dark chocolate and red cherries with liquorice entice on the nose and subtle nuances of leather and fynbos add complexity. An elegant mouthfeel displaying ripe red cherries and earthy fynbos on the palate. The tannins are finely structured with a slight grip which smooths out on the finish.

Perfect for robust red meat and venison dishes. Also pairs well with matured hard cheeses like Cheddar, Pecorino and Gruyere.

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**Legal Eagle Cabernet Franc Reserve**
Dark fruit, fynbos and peppery aromas invite you in for a taste of this elegant wine which is perfectly balanced.

Serve with venison, Karoo lamb or full-flavoured vegetarian dishes.

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**Our Premiere range** is produced in limited quantities and not necessarily every vintage as our winemaker can decide not to release a particular wine if the quality isn’t quite up to expectations. Each of the Premiere range wines are named after one of our race horses and as such these wines are the closest links between our winery and stud farm.
The Estate range offers a selection of wines aimed at being good value for money, but still within the quality parameters expected from a winery with our history, size and terroir. The wines are distinctive with their diamond-shaped front label, featuring touches of bronze and copper.

**SAUVIGNON BLANC**
Usually upfront and zesty with tropical and crisp citrus flavours.

Our best-selling easy-drinking white is meant to be enjoyed on its own, but is complex enough to drink with food.

Will complement fresh oysters, shellfish and summer salads. Perfect for al fresco dining.

**PINOT NOIR/CHARDONNAY**
Rosewater and pink grapefruit dominate with melon coming through as the wine opens up. A rich, full wine due to limited barrel influence. The stunning watermelon colour looks beautiful in the glass too.

Great with sushi, salads and grilled seafood or charcuterie platters.

**CABERNET/MERLOT**
By far our top-selling red blend with fans returning again and again to this juicy, easy-drinking blend which always over-delivers on the price. Accessible and drinkable now, but with sufficient grip to ensure ageing potential. Serve slightly chilled in Summer.

Perfect with red meat dishes and barbecues or robust vegetarian dishes like Ratatouille.

**PINOTAGE**
An abundance of red fruit greets you initially, moving into a slight earthiness which is proof of its Pinot Noir roots.

Eventually the wine ends up with a lovely smokiness imparted by the subtle oak regime.

Will pair well with flavourful red meat dishes or Malay curries.

**CABERNET SAUVIGNON**
The nose shows upfront cassis, red cherries and raspberries, with an intriguing whiff of sweet spice, liquorice and vanilla from the wood ageing.

A full-bodied Cabernet Sauvignon with red fruit following through. Grippy tannins give the wine backbone and leaves the taster with a well-balanced experience. Good ageing potential.

Fillet or Rump steak with a red wine reduction or any other full-flavoured red meat dish.
Avontuur is proud to present some unusual wines to a discerning clientele. These rare products bring visitors to our tasting room and restaurant, as well as helping us stand out in a retail outlet due to a combination of unforgettable packaging and quality.

**METHODE CAP CLASSIQUE BRUT**

Our traditionally made sparkling wine is a rich pomegranate colour from the classic blend of Pinot Noir and Chardonnay. Limited volumes are available mostly from the Estate tasting room and restaurant with fans enjoying it for celebrations and whenever an occasion calls for bubbly.

A perfect match for sushi, sashimi, trout and cheese platters. A must-have with any of our popular breakfasts.

**10 YEAR OLD POT-STILLED BRANDY**

This is the gift for the man who has everything! From its spectacular heavy glass carafe in its distinctive shape, to its beautifully crafted lacquered red and gold box, this hand-made distilled product flaunts its desirability and full-bodied caramel and dried fruit flavour.

Pairs beautifully with blue cheese, roasted nuts and fine cigars.

**MERLOT MAGNUM**

Mulberries and red plums dominate with spicy undertones. A soft juicy wine, to enjoy anytime.

Serve with pork or veal and subtly spiced Asian dishes.
AVONTUUR ESTATE
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Open daily, except on Christmas Day, New Year’s Day and Good Friday.

Avontuur Estate is on the R44 between Stellenbosch and Somerset West, about 40 minutes from Cape Town International Airport.

RESTAURANT
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Open daily for breakfast and lunch. Dinners - Seasonal. Visit our website for updated information.

WINERY
Mon-Fri: 08h30-17h00
Sat, Sun & Public Holidays: 09h00-16h00
Email: winery@avontuurestate.co.za

STUD
Email: stud@avontuurestate.co.za