



AVONTUUR
— ESTATE —
STELLENBOSCH • SOUTH AFRICA



TASTING NOTE – BACCARAT 2014

"The 9th release of this Flagship wine is Merlot-driven for the 3rd time. Previously 4 were Cabernet Sauvignon-based and 2 were dominated by Cabernet Franc. For the second time we've included Petit Verdot. This is a wine of many layers and nuances which will develop well with ageing, and we trust that it will bring joy to your palate."

Winemaker, Jan van Rooyen



WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETALS:	Merlot 49%, Cabernet Sauvignon 36%, Cab Franc 7.5%, Petit Verdot 7.5%.
AROMA:	Beautiful ripe red fruit on the nose with nuances of leather and cigar box. A slight minerality promises complexity and development as the wine ages.
FLAVOUR:	An elegant mouth-feel displaying ripe red plums, cassis and hints of herbs on the palate. The tannins are finely structured and integrated with a slight grip which smooths out on the finish.
FOOD SUGGESTIONS:	Perfect with red meat, roasts and substantial vegetarian dishes. Also pairs well with matured hard cheeses like Cheddar, Pecorino and Gruyere.
MATURATION:	Until 2024
VITI/VINIFICATION:	Grapes were harvested from selected vineyard blocks and sites on the Estate. The average of these vineyards was 15 years. After destemming and cold-soaking for 3 days the juice was inoculated with yeast and pumped over regularly. Left on skins after fermentation before pressing and malolactic fermentation in the tank. Aged for 24 months in French oak and then blended and bottled.
HARVEST DATE:	Mid-March to mid-April 2014 Average °B at harvest: 24 balling
BOTTLING DATE:	19 May 2020. 7800 bottles.
ANALYSIS:	Alc 14.5 %, T.A. 5.1 g/l, pH 3.50, R/Sugar 2.37 g/l





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TASTING NOTE – DOMINION ROYALE SHIRAZ RESERVE 2015

"This is a celebration of the life of the stallion of the same name. It highlights the quality of the sire as well as the decidedly different characteristics which this varietal offers the wine lover."

Winemaker, Jan van Rooyen

WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETALS:	Shiraz 100%
AROMA:	Dark plum and ripe black cherries with a hint of liquorice and nutmeg entice on the nose.
FLAVOUR:	This elegant wine has a well-rounded mouthfeel with alcohol and wood in balance, leading to a multi dimensional tasting experience. Sweet spice and fruit dominate now with an expectation of smokiness typical of the style, to develop with time in the bottle.
FOOD SUGGESTIONS:	Will be excellent with rich hearty meats like venison, beef or lamb.
MATURATION:	Until 2025

VITI/VINIFICATION:	Harvested at full ripeness (24.5°B) from 2 West-facing vineyard blocks aged 13 and 16 years respectively. De-stemmed, and then cold-soaked for 2 days. Inoculated with yeast and pumped over regularly. Malolactic fermentation then took place in tanks after which the wine was aged in second and third fill French oak barrels. After 24 months, it was lightly filtered and bottled.
HARVEST DATE:	23 February 2015
BOTTLING DATE:	10 September 2019, 5400 bottles
ANALYSIS:	Alc: 14.5%, Total Acidity: 5.8 g/l, R/Sugar: 2.2 g/l, pH: 3.62





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TASTING NOTE – LEGAL EAGLE CABERNET FRANC RESERVE 2017

"The second addition of our Première Range Cabernet Franc. By naming the wine Legal Eagle, we honour one of the great racehorses bred at Avontuur Estate, a double Horse of the Year recipient. With this Cabernet Franc we celebrate and share in the limelight of our champion Thoroughbred."

Winemaker, Jan van Rooyen

WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETALS:	Cabernet Franc 100%
AROMA:	Upfront vanilla spice layered with dark cherries and fynbos flowers.
FLAVOUR:	Firm tannins and a balanced acidity delivers on the promise from the nose. A black pepper minerality on the finish creates a fascinating wine, which will have you coming back for more.
FOOD SUGGESTIONS:	This wine will complement Karoo lamb roast, venison and oven-roasted, flavourful vegetable dishes.
MATURATION:	Can be enjoyed now – should peak by 2027 with good cellaring.

VITI/VINIFICATION:	Harvested at full ripeness from 18 y.o. vines situated towards the top of the Estate against the Helderberg. The grapes were de-stemmed and fermented on the skins until dryness. Malolactic fermentation followed in tanks before barrel maturation for 24 months in 2 nd and 3 rd fill French Oak.
HARVEST DATE:	1 st week of March 2017
BOTTLING DATE:	30 August 2021 – production 3 000 x 750 ml bottles
ANALYSIS:	Alc: 14.5 %, T.A. 6.0 g/l, pH 3.52, R/Sugar 1.7 g/l





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TASTING NOTE – LUNA DE MIEL CHARDONNAY RESERVE 2021

"This is one of our iconic Première Range wines with a long and illustrious history. It is named after the Argentinian Broodmare, Luna de Miel, (translates as "honeymoon" in Spanish) who graced Avontuur Thoroughbred Stud for 18 years. A Chardonnay for the Chardonnay lover."

Winemaker, Jan van Rooyen

WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETALS:	Chardonnay 94%, Viognier 6%
AROMA:	Orange peel nuances delightfully combine with subtle ginger spice notes. This adds an interesting minerality on the nose. A hint of buttery Melba toast shows the barrel influence.
FLAVOUR:	Full-bodied and mellow with a lingering aftertaste. Citrus peel, nectarines and spice follow through from the nose with classic minerality providing the backbone. Well balanced acidity, whiffs of vanilla and deciduous fruit make this wine a complex tasting experience.
FOOD SUGGESTIONS:	This ultimate food wine will compliment Malay curries, freshly grilled fish and langoustines.
MATURATION:	Drink now, or over the next 5 years

VITI/VINIFICATION:	Harvested at full ripeness (23° Balling) from 4 different Chardonnay Vineyards, each adding their own characteristics. De-stemmed and lightly pressed. Fermentation in 80% new French oak barrels and barrel aged for 19 months. Blended, filtered and then bottled.
HARVEST DATE:	First three weeks of February 2018
BOTTLING DATE:	8 November 2019, 2900 bottles.
ANALYSIS:	Alc 13.5%, T.A 5.8 g/L, pH 3.35, R/Sugar 1.4 g/L





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TASTING NOTE – 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 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
VARIETALS:	Pinot Noir 100%
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.
FOOD SUGGESTIONS:	The wine is a good match with meat dishes like pork and Ostrich and game fish can be an interesting pairing too.
MATURATION:	Drink now, or over the next 5 years.

VITI/VINIFICATION:	Single vineyard selection from vines on a south-west facing slope mid-way up the Helderberg. 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.
HARVEST DATE:	Early February 2014
BOTTLING DATE:	10 October 2018.
ANALYSIS:	Alc 14%, T.A. 5.6g/l, pH 3.49, R/S 1.00 g/l





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TASTING NOTE – TALK OF THE TOWN CABERNET SAUVIGNON RESERVE 2017

“A new addition to our Première Range: we present another great Cabernet Sauvignon from the Helderberg Region called “Talk of the Town” named after a son of our legendary sire, VAR. Celebrate and enjoy the power and elegance of this terroir with us.”

Winemaker, Jan van Rooyen



WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETALS:	Cabernet Sauvignon 100%
AROMA:	The nose shows upfront blackberries and black currant aromas with nuances of leafy, mulberries. There are also notes of spicy cloves, black pepper and earthiness around.
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 and crisp acidity. Good ageing potential.
FOOD SUGGESTIONS:	Venison carpaccio or Rump steak with a red wine reduction or any other full-flavoured, slow-cooked casserole.
MATURATION:	Will mature with age, peaking around 5 years after bottling. Potential for a vinoteque classic.
VITI/VINIFICATION:	Harvested at full ripeness from two of our top Cabernet Sauvignon vineyards. 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 and 3rd fill French oak barrels for 24 months before bottling.
HARVEST DATE:	2nd week of February. The average °B was 24
BOTTLING DATE:	16 November 2020
ANALYSIS:	Alc: 14.5 %, T.A. 5.9 g/l, pH 3.43, R/Sugar 2.24 g/l

