



AVONTUUR
— E S T A T E —
STELLENBOSCH • SOUTH AFRICA



TASTING NOTE – BRUT ROSÉ N/V

"It's a special pleasure working with this hand-crafted Méthode Cap Classique, as every time we degorge and release a new wine, it's greeted with happy smiles."

Winemaker, Jan van Rooyen

WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETALS:	Chardonnay 90%, Pinot Noir 10%
AROMA:	It's a cranberry and nectarine explosion on the nose, with a yeasty, freshly baked bread undertone.
FLAVOUR:	A bright, medium-bodied sparkling wine with lots of white peach and melon on the palate. A subtle minerality and lovely floral notes add to the complexity. It has a fine mousse and crisp acidity on the finish.
FOOD SUGGESTIONS:	Perfect for a celebratory event, but can be enjoyed with any occasion. Great with sushi, smoked salmon, fresh oysters, other seafood or a farm breakfast.
MATURATION:	Until 2025

VITI/VINIFICATION:	Our Méthode Cap Classique grapes come from deep, well drained Hutton and Clovelly soils, which are planted on west-facing slopes. The view from the vineyards is exceptional as you overlook the whole of False Bay up to Cape Point.
DEGORGEMENT:	January 2020
ANALYSIS:	Alc: 12%, R/Sugar: 1.38 / lt, Total Acidity: 5.33 g/lt, pH: 3.27





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TASTING NOTE – 10YEAR POTSTILL BRANDY

"What a showstopper of a product to offer a discerning clientele! It's an honour to continue this tradition and enjoy the wow factor every time it's tasted."

Winemaker, Jan van Rooyen

WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETALS:	Chenin Blanc 100%
AROMA:	It is clean and crisp on the nose with strong cedar and vanilla undertones.
FLAVOUR:	On the palate it offers honey, dried apricots and pears with some orange blossom adding complexity across the full floral and fruit spectrum. The finish is smooth and the beautiful golden caramel colour is due to the ageing process in the oak.
FOOD SUGGESTIONS:	Serve with dark chocolates, a good cigar and coffee after a gourmet meal.
MATURATION:	Until 2030



VITI/VINIFICATION: The Avontuur Estate 10 year old Brandy was double potstilled in a copper still and aged for more than 10 years in 3rd fill red wine oak barrels in the cellar before being bottled.

ANALYSIS: Alcohol 39%

