



# AVONTUUR

HELDERBERG + STELLENBOSCH

## THOROUGHBRED COLLECTION

### BORROWDALE | SAUVIGNON BLANC

**VINTAGE:** 2025  
**WO:** Cape Coast  
**VARIETY:** 100% Sauvignon Blanc

#### VITICULTURE:

Sourced from cooler, high-altitude vineyards where sea breezes enhance varietal flavours and acidity. Planted on granite and shale soils, these vines produced a wine with great structure and mouthfeel. Meticulous pruning and shoot thinning ensured balanced growth. Harvested at optimal ripeness in the early morning, the grapes retained crisp, expressive fruit character.

#### WINEMAKING:

Vinification was reductive, with air excluded from the grape processing to preserve fruit purity and protect the delicate varietal flavours. The Sauvignon Blanc was fermented at 14–16°C and, following fermentation, left on its primary lees with regular stirring during the first month. This process imparted a lovely roundness and enhanced the mid-palate.

#### TASTING NOTES:

The nose presents a rich abundance of tropical fruit aromas with hints of fresh lime and fig leaf. On the palate, layers of yellow and green tropical fruits are carried through, finishing with notes of blackcurrant that create a rounded, coated mouthfeel. A subtle minerality adds elegance, while the freshness and length give this Sauvignon Blanc its refined texture and balance.

#### FOOD PAIRING:

Seafood and shellfish, fresh Goats cheese salads, and herby roast chicken.

ALC: 13,44 % VOL | RS: 1.61 G/L | TA: 5.97 G/L | PH: 3.43



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