



AVONTUUR

HELDERBERG+STELLENBOSCH

THOROUGHbred COLLECTION

MARYDOWN | ROSÉ

VINTAGE: 2025
WO: Stellenbosch
VARIETY: 100% Grenache Noir

VITICULTURE:

Grapes were sourced from a carefully chosen cross section of regions, each selected to showcase the optimal expression of its variety. In the vineyard, precise canopy and yield management, including pruning to two bud spurs, targeted shoot removal, and bunch thinning, ensured balanced growth and concentrated fruit. Meticulous attention to vine health and ripening dynamics allowed for the development of vibrant flavour and structure. Harvesting took place by hand from mid February to late March, with fruit picked at an average ripeness of 20.5–21.5° B to capture both freshness and depth.

WINEMAKING:

To achieve the elegant blush pink hue, most of the juice was drained directly after crushing, with selected parcels receiving up to one hour of skin contact. Each variety was vinified separately and fermented at 13°C to preserve the delicate aromas and flavours. The final blend brought together the individual components to ensure complexity, balance, and consistency before bottling.

TASTING NOTES:

The nose of the Marydown Rosé entices with bright, delicate aromas of crushed summer berries. On the palate, a soft and vibrant juiciness unfolds, layered with ripe strawberries, raspberries, and mulberries. A subtle hint of spice adds intrigue, while the wine's freshness, elegance, and fruit intensity carry through to a beautifully balanced finish.

FOOD PAIRING:

Sushi and smoked salmon, strawberry and soft cheese salads, and prosciutto pizza.

ALC: **13.12** % VOL | RS: **1.68** G/L | TA: **5.86** G/L | PH:**3.4**



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