



AVONTUUR BEER BEER RECEIVED 2008

ODOR

Strong with mineral character and slightly salty. Flavored as wine having slight sulfuration & a wine-throat quality. No oxygen.

APPEARANCE

Appearance full opaque (1.8). Unsettled. Cold settled for 1 hour. On occasion with yeast. Poured very regularly. Moderate fermentation & foam. Aged for 12 months in one 22L French Oak and American oak barrels.

COMPOSITION

Four Bar 100%

ANALYSIS

Alcohol	10%
Residual sugar	1.5g/l
Total Acidity	1.0g/l
pH	5.0

DESCRIPTION

Dark red or even the color of wine.

TASTING NOTE

Lightest with top black cherries and blackberries on the nose. This is followed by a burst of underwood and an aftertaste reminiscent of wild berries. It's a juicy, fresh taste with fine tannins and a beautiful finish.

DRINKING SUGGESTION

Full mouthful of wine or pasta with truffle shavings. Best from belly or that could be interesting with currently ready and taken for typically South African "Wagtail" or other bar with wine.