

Avontuur 10 Year Potstill Brandy NV

It is clean and crisp on the nose with strong cedar and vanilla undertones. On the palate it has an attractive herbaceousness with complexity added 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.

Serve with dark chocolates, a good cigar and coffee after a gourmet meal.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Avontuur Estate

winemaker : Willie Malherbe

wine of origin : Stellenbosch

analysis : alc : 39 % vol rs : . g/l pH : .

type : Spirit

pack : Bottle **size :** 0 **closure :** Cork

2023 Platter's Wine Guide - 4.5 Stars

2018 Platter's Wine Guide - 4 Stars

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes. Trellised on a 5-wire Perold system. No irrigation.

in the cellar : The Avontuur Estate 10 year old Brandy was double potstilled in a copper still and aged for 10 years in oak barrels in the cellar on the Estate before being bottled.

Maturation: 10 years in 3rd fill red wine barrels.



Avontuur Estate

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