

Avontuur 5 Year Potstill Brandy NV

The ageing process in the barrels results in a deep golden hue with orange peel and dried peaches on the nose. It is smooth and rich with an interesting backdrop of herbaceousness to the taste experience.

Serve with dark chocolates, good cigars and your favourite mixer if preferred.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Avontuur Estate

winemaker : Willie Malherbe

wine of origin : Stellenbosch

analysis : alc : 40 % vol

type : Fortified

pack : Bottle **closure :** Cork

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 Brandy is double distilled in a copper potstill and bottled on the estate, before maturing in French Oak barrels for 5 years.

Maturation: 5 years in 3rd fill red wine barrels.



Avontuur Estate

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