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Avontuur Luna de Miel Chardonnay Reserve 2008

The wine has a rich golden colour with jasmine, honeysuckle and orange marmalade on the nose. The palate follows through with bitter lemon and grapefruit and a bit of fresh ginger on the aftertaste. A very full mouthfeel, although still crisp and fresh with a long, lingering finish.



variety : Chardonnay | 100% Chardonnay
winery : Avontuur Estate
winemaker : Jan Van Rooyen, Adél van der Merwe
wine of origin :
analysis : **alc :** 13.42 % vol **rs :** 2.0 g/l **pH :** 3.49 **ta :** 4.8 g/l **va :** 0.69 g/l **so2 :** 76 mg/l **fso2 :** 4 mg/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2009 Decanter World Wine Awards - Bronze Medal

ageing :

Drink now or over the next five years.

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

about the harvest: Harvest date: 4 February 2008
Harvested at full ripeness of 22° - 24° Balling.

in the cellar : De-stemmed with skin contact for only 3 hours, then lightly pressed. 65% of the juice was inoculated in stainless steel tanks and then transferred to 100% new French Oak barrels. 35% was naturally fermented in French oak barrels. After fermentation the barrels received batonnage (stirring on the lees). Aged in barrels for 9 months, blended, filtered and then bottled.
Bottling date: 6 January 2009

Avontuur Estate

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