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Avontuur Luna de Miel Chardonnay Reserve 2009

Colour: Pale, golden Straw
Aroma: Coconut, Vanilla and tropical fruit with an attractive yeastiness and some butterscotch.
Flavour: Full-bodied with a creamy mouth feel. Ripe peaches and citrus with bitter lemon and grapefruit dominating, and a bit of fresh ginger on the aftertaste.
Finish: Ends off elegantly. Crisp and fresh.

variety : Chardonnay | 100% Chardonnay
winery : Avontuur Estate
winemaker : Adél van der Merwe
wine of origin : Stellenbosch
analysis : **alc :** 13.4 % vol **rs :** 1.8 g/l **pH :** 3.52 **ta :** 4.8 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Drink now or over the next three years.

about the harvest: Harvest date: mid-February 2009
Harvested at full ripeness of 22° - 24° Balling.

in the cellar : De-stemmed. Lightly pressed. 15% Natural fermentation in new French Oak barrels. The rest of the juice was inoculated in stainless steel tanks and then transferred to 2nd and 3rd fill French Oak barrels. After fermentation the barrels received batonnage (stirring on the lees). Aged in barrels in for 12 months, blended, filtered and then bottled.

Bottling date: 8 June 2010



Avontuur Estate

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