

Avontuur Luna de Miel Chardonnay Reserve 2010

Colour: Pale, golden straw.

Aroma: Spicy with a tang of white pepper and ginger which combines beautifully with ripe deciduous fruit aromas.

Flavour: Full-bodied with a crisp, lingering aftertaste. Ripe peaches and citrus with grapefruit prominence, and typical butteriness on the mouth feel.

Grilled game fish, mildly spiced eastern cuisine, rich white meats e.g. Roast Duck.

variety : Chardonnay | 100% Chardonnay

winery : Avontuur Estate

winemaker : Adél van der Merwe

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.8 g/l pH : 3.55 ta : 5.7 g/l

type : White **style :** Dry **body :** Full **wooded**

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

Decanter World Wine Awards 2013 - Commended

Old Mutual Trophy Wine Show 2012 - Bronze

ageing : Drink now or over the next three years.

about the harvest: Harvest date: mid-February 2010

Harvested at full ripeness of 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: 14 September 2011



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