

Avontuur Luna de Miel Chardonnay Reserve 2013

Aroma: Wonderfully nutty aroma with a tang of ginger which combines beautifully with citrus tones.

Flavour: Full-bodied with a crisp, lingering aftertaste. Fresh citrus with grapefruit prominence, an interesting minerality and typical butteriness on the finish. Well balanced, a classy wine.

Grilled game fish, mildly spiced eastern cuisine, rich white meats e.g. roast duck.

variety : Chardonnay | 100%

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.40 ta : 5.3 g/l

type : White **style :** Very Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now or over the next 5 years.

about the harvest: Harvest Date: Mid-February 2013

Harvested at full ripeness (23° Balling)

in the cellar :

De-stemmed. Lightly pressed. Some fermentation in 2nd and 3rd fill French Oak barrels. The rest of the juice was fermented in stainless steel tanks. Aged in barrels for 10

months, blended, filtered and then bottled.

Bottling Date: 11 December 2014



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za



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