

Avontuur Luna de Miel Chardonnay Reserve 2014

Colour: Pale, golden straw.

Aroma: Immediate whiffs of orange marmalade and lime jelly with a tang of fresh ginger.

Flavour: Full-bodied with a lingering aftertaste. Ripe citrus, white peach and an interesting minerality followed by a smooth finish. Well balanced. A good food wine.

Mildly spiced eastern cuisine, rich white meat dishes like Butter Chicken.

variety : Chardonnay | 95% Chardonnay, 5% Viognier

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.4 ta : 5.0 g/l

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

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

2015 Vitis Vinifera Competition - Gold Medal

ageing : Drink now or over the next 5 years.

about the harvest: Harvest Date: Early March 2014

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: 29 April 2015



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za