

Avontuur Luna de Miel Chardonnay Reserve 2015

Colour: Pale straw.

Aroma: Whiffs of orange peel, honey melon and ripe apricot, with a caramel toastiness from the French barrels.

Flavour: Full-bodied and smooth with a lingering aftertaste. Orange and Tangerine flavours follow through from the nose with classic minerality providing the backbone. Well balanced acidity and fruitiness.

pSpicy eastern cuisine, rich white meat dishes like Butter Chicken or pork belly./p

variety : Chardonnay | 92.5% Chardonnay, 7.5% Viognier

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 5.0 g/l **pH** : 3.37 **ta** : 6.3 g/l

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

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

2017 Wine Challenge Awards - Double Silver

2016 International Wine & Spirit Competition - Bronze

2016 Vitis Vinifera - Gold

ageing : pDrink now or over the next 3 years./p

about the harvest:

Harvest date: Up to mid February 2015

Harvested at full ripeness (23° Balling)

in the cellar :

De-stemmed. Lightly pressed. Fermentation in 2nd and 3rd fill French oak barrels.

Aged in barrels for 10 months, blended, filtered and then bottled.

Bottling Date: 28 April 2016



Avontuur Estate

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