

Avontuur Luna de Miel Chardonnay Reserve 2016

Aroma: Whiffs of orange blossom delightfully combine with coconut and vanilla from subtle oak treatment. Ripe stonefruit adds a tantalising freshness.

Flavour: Full-bodied and smooth with a lingering aftertaste. Citrus peel follow through from the nose with classic minerality providing the backbone. Well balanced acidity and fruitiness make this a wine to be proud of.

Thai curry with coconut cream, butter chicken or lightly spiced pork belly. Try it with desserts like white chocolate and citrus panacotta for something different.

variety : Chardonnay | 88% Chardonnay, 12% Viognier

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.34 ta : 5.6 g/l

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

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

ageing : Drink now or over the next 4 years

This is one of Avontuur's iconic wines with a long and illustrious history, named after one of our first brood mares. It's therefore a privilege to produce this much-loved wine and ensure its future is as fantastic as its past.

about the harvest:

Harvest Date: 26 January 2016

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 15 months, blended, filtered and then bottled.

Bottling Date: 26 July 2017



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za