

Avontuur Luna de Miel Chardonnay Reserve 2017

Aroma: Orange peel delightfully combines with fresh ginger and an interesting minerality on the nose. White peach adds tantalising freshness.

Flavour: Full-bodied and crisp with a lingering aftertaste. Citrus peel, peach and spice follow through from the nose with classic minerality providing the backbone. Well balanced acidity and fruit make this wine a complex tasting experience.

Thai curry with coconut cream, Asian-inspired dishes and grilled game fish should work well with this ultimate food wine.

variety : Chardonnay | 89% Chardonnay, 11% Viognier

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.45 g/l pH : 3.51 ta : 5.0 g/l

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

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

ageing : Drink now or over the next 5 years

“This is one of Avontuur’s iconic wines with a long and illustrious history and was made famous by our founder winemaker Jean-Luc Sweerts who passed away in 2018. This vintage is therefore a tribute from all of us who worked with him over the years”
Winemaker, Jan van Rooyen

about the harvest: Harvest Date: 23 February 2017

Harvested at full ripeness (23° Balling)

in the cellar : De-stemmed. Lightly pressed. Fermentation in 1st and 3rd fill French Oak barrels. Aged in barrels for 14 months, blended, filtered and then bottled.

Bottling Date: 6 June 2018



Avontuur Estate

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