wine.co.za
easiest way to buy wine

Avontuur Luna de Miel Chardonnay Reserve 2018

Aroma: Orange peel nuances delightfully combine with subtle ginger spice notes. This adds an interesting minerality on the nose. A hint of buttery Melba toast shows the barrel influence.

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

This ultimate food wine will compliment Malay curries, freshly grilled fish and langoustines.

variety : Chardonnay | 94% Chardonnay, 6% Viognier
winery : Avontuur Estate
winemaker : Jan van Rooyen
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.4 g/l **pH :** 3.35 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now or over the next 5 years.

This is one of our iconic Premium Range wines with a long illustrious history. Named after the Argentinian broodmare (Luna de Miel translates as Honeymoon in Spanish), who graced Avontuur Thoroughbred Stud for 18 years. It is a Chardonnay for the Chardonnay lover.

about the harvest: Harvest Date: First 3 weeks of February 2018
Harvested at full ripeness (23° Balling) from four different Chardonnay Vineyards.

in the cellar : De-stemmed and lightly pressed. Fermentation in 80% new French oak barrels and barrel-aged for 19 months. Blended, filtered and then bottled.



Avontuur Estate

Helderberg
021 855 3450
www.avontuurestate.co.za