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Avontuur Disa Gorge Chardonnay 2024

Aromatic nuances reveal delicate notes of citrus blossom, zesty key lime, and subtle white stone fruits, all underpinned by a refined minerality. The palate unfolds in layers of succulent white peach, grapefruit, and tangerine, enriched by oak maturation that imparts hints of toast, vanilla, and spice. This Chardonnay is elegantly textured with a chalky minerality and saline finish that mirrors its cool climate, oceanic origins, while its remarkable acidity ensures lasting freshness and length.

Rich seafood, herb roast chicken, creamy pastas, and mature cheese.



variety : Chardonnay | 100% Chardonnay
winery : Avontuur Estate
winemaker : Dominique Modena
wine of origin : Stellenbosch
analysis : **alc :** 13.38 % vol **rs :** 2.5 g/l **pH :** 3.31 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2025 Michelangelo International Wine and Spirits Awards - Gold

in the vineyard : Crafted from premium vineyards in Stellenbosch renowned for their exceptional expression of Chardonnay, this wine epitomizes elegance and finesse. Grown in granitic soils and cooled by Atlantic winds, the vineyards bestow a refined minerality and a balanced character. The result is a Chardonnay with harmonious layers of subtle fruit and crisp acidity, reflecting the cool-climate terroir and showcasing remarkable complexity and finesse.

in the cellar : All winemaking tactics were directed at retaining inherent vineyard and varietal traits. Grapes were whole-bunch pressed to retrieve only the purist juice, before cold settling for 24 hours. Thereafter the clear juice was racked and some of the pure fluffy solids were added to result in an unclear, high-qulaity juice. Fermentation was done in 100% French Oak with a combination of wild and commercial yeast strains at 18 - 20ºC. Still on its primary lees, the wine matured for a further 11 months in barrel. 40% in first-fill and the balance in second-fill and fourth-fill barrels. During this time, the barrels undergo a rigorous bâtonnage regime to enhance the mouthfeel of the wine.

Avontuur Estate

Helderberg
021 855 3450
www.avontuurestate.co.za