

Avontuur Chardonnay 2003

This is a lightly wooded Chardonnay, as it is enjoyed contact with French oak staves for 5 months before being bottled. A light smokiness, and a combination of rose petals and pear skins welcome you on the nose, and culminate in a wonderfully fresh, citrus mouthfeel. Best served at 10°C.

variety : Chardonnay | 100% Chardonnay

winery : Avontuur Estate

winemaker : Willie Malherbe

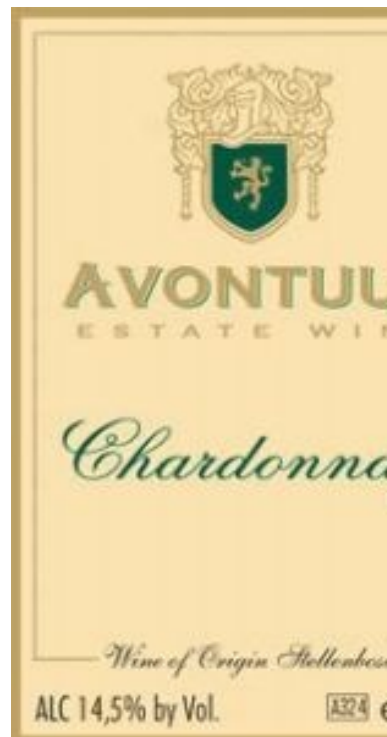
wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 4.1 g/l pH : 3.61 ta : 7.8 g/l

type : White

pack : Bottle

Veritas 2003 - Bronze



Avontuur Estate

Helderberg

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www.avontuurestate.co.za