Avontuur Luna De Miel Chardonnay

Description:

A beautifully textured Chardonnay from Avontuur Estate in Stellenbosch, made with grapes from the Helderberg area, where granite soils and cooling Atlantic breezes help retain freshness in the fruit. Whole-bunch pressed and fermented in French oak, the wine spends around 11 months on its lees, with regular stirring to build texture and complexity. Partial malolactic fermentation adds a creamy edge, while the subtle oak brings gentle spice rather than simply dominating the fruit. Full-bodied and generous, but with enough citrus freshness to keep everything in balance.

Tasting notes:

Nectarine, ripe pear, lemon zest, mango, vanilla, toasted oak, creamy finish

Allergens:

Contains sulphites.

Dish Pairing:

- Roast chicken with herbs
- Grilled turbot or halibut
- Creamy mushroom pasta
- Mature Gouda or Comté

Talking Point:

Luna de Miel means “honeymoon” in Spanish, but the name has a rather lovely local connection. It was named after an Argentinian broodmare who spent 18 years at Avontuur’s thoroughbred stud. Avontuur is an unusual estate in that wine and horse racing share the same home: the property is both a working wine farm and a well-known thoroughbred stud in the Helderberg. This Chardonnay has become one of the estate’s signature wines.