



AVONTUUR ESTATE



AVONTUUR 10 YEAR POTSTILL BRANDY



ORIGIN:

Deep, well-drained Hutton and Clovelly soils.
Planted on west-facing slopes. Trellised on a 5-wire
Perold system.
No irrigation.

VINIFICATION:

The Avontuur Estate 10 year old Brandy was double pot-
stilled in a copper still and aged for 10 years in oak barrels
in the cellar on the Estate before being bottled.

COMPOSITION: 100% Chenin Blanc

ANALYSIS:

Alcohol: 39%

MATURATION: 10 Years in 3rd fill red wine barrels.

TASTING NOTE:

It is clean and crisp on the nose with strong cedar and
vanilla undertones. On the palate it has an attractive her-
baceousness with complexity added across the full floral
and fruit spectrum. The finish is smooth and the beautiful
golden caramel colour is due to the ageing process
in the oak.

SERVING SUGGESTION:

Serve with dark chocolates, a good cigar and coffee after a
gourmet meal.