



AVONTUUR
ESTATE
Speciality-
RANGE



Avontuur is proud to present some unusual wines to a discerning clientele. These rare products bring visitors to our tasting room and restaurant, as well as helping us stand out in a retail outlet due to a combination of unforgettable packaging and quality.



METHODE CAP CLASSIQUE BRUT

Our traditionally made sparkling wine is a rich pomegranate colour from the classic blend of Pinot Noir and Chardonnay. Limited volumes are available mostly from the Estate tasting room and restaurant with fans enjoying it for celebrations and whenever an occasion calls for bubbly.

A perfect match for sushi, sashimi, trout and cheese platters. A must-have with any of our popular breakfasts.



10 YEAR OLD POT-STILLED BRANDY

This is the gift for the man who has everything! From its spectacular heavy glass carafe in its distinctive shape, to its beautifully crafted lacquered red and gold box, this hand-made distilled product flaunts its desirability and full-bodied caramel and dried fruit flavour.

Pairs beautifully with blue cheese, roasted nuts and fine cigars.



CABERNET / MERLOT MAGNUM

Black and red cherries and a hint of cassis offer rich fruit with upfront spice like cloves and nutmeg adding complexity.

Full-bodied and smooth with good ageing potential.

Enjoy with friends at a celebratory red meat “braai” or indoors around a cosy fireplace with snacks.

