

L Avenir Stellenbosch Classic 2004

John Platter 2007 - ****/*

Veritas 2006 - Silver

Colour: Deep garnet.

Bouquet: Blackcurrant, cherry and chocolate.

Palate: Ample, silky texture underlined by beautifully ripe tannins.

This elegant blend expresses sound harmony showing good fruit, power, well-balanced with perfectly ripe tannins.

variety : Cabernet Sauvignon | 69% Cabernet Sauvignon, 11% Merlot, 11% Cabernet Franc, 9% Pinotage

winery : LAvenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.53 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle

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ageing : Enough tannins to mature well over the next 3-5 years.

in the vineyard : Stellenbosch Origin "Glenrosa type (decomposed shale with clay underneath)

about the harvest: Harvest date: End of January to mid March

in the cellar : Yeast: Selected strains

Fermentation: 5 days at up to 25- 32°C in stainless steel tanks

Maceration: Cold maceration for 36 hours

Malolactic fermentation: Yes

Maturation: 14 months in French barrels

Fining: None

Bottling: Sterile filtered to ensure safe long ageing potential if necessary and bottled under vacuum for maximum protection.

Vintage: A warm dry summer resulted in excellent healthy ripe grapes. Yields were relatively low and good concentration of flavours were experienced in all the red varieties.

