

L'Avenir Chenin Blanc 2006

2008 International Wine & Spirit Competition - Bronze
2008 International Wine Challenge - Commended
Veritas 2007 - Bronze
2007 Michelangelo International Wine Awards - Silver Medal
2007 International Wine Challenge "Bronze Medal
Sante Classic Wine Trophy 2006 - Gold Medal

Colour: Bright straw yellow.

Bouquet: Precise and intense with ripe pineapple characters.

Palate: Full and rich with complex roundness.

Sweet canned pineapple and fresh melon flavour. Ripe pears and pineapple up front followed by fresh apricot. The finish is soft and smooth with well balanced acidity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.38 ta : 3.79 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

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in the vineyard : Vineyard region: 33 year old trellised vines from L'Avenir combined for the first time with 22 and 42 year old bush vines from a farm South West from L'Avenir. Diversity of slopes and soils gives great variation and complexity.

Vintage: A good year for Chenin Blanc with big firm bunches. Outside conditions were a bit different than usual with heavy winds drying the soils faster than expected, resulting in bunches with concentration and richness.

about the harvest: Harvest date: 14 February 2006 and 21 to 23 February 2006.

in the cellar : Yeast: Selected strains *Saccharomyces Cerevisiae*.

Fermentation: 19 days at 16°C

Maceration: "Sur lie" for two month in tank after fermentation

Malolactic fermentation: None

Maturation: No wood

Fining: Isinglass

Bottling: Sterile filtration under low vacuum to preserve freshness.

