

L Avenir Rosé de Pinotage 2006

Colour: Light Salmon pink with a light tint of onion skin on edge.

Nose: Sweet strawberry and candyfloss backed with ripe melon and floral flavours.

Palate: Fresh taste of strawberry and lime with a crisp aftertaste.

Lively nose, full of fruit on the palate with refreshing balanced aftertaste.

variety : Pinotage | 100% Pinotage

winery : LAvenir Vineyards

winemaker : Francois Naude

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 6.6 g/l **pH** : 3.39 **ta** : 3.7 g/l

type : Rose

pack : Bottle

in the vineyard : Vineyard region: Trellised vineyard on Northern slope. Glenrosa soils.

Vintage: A very good vintage for the Pinotage variety. Abundance of fruit and well-balanced natural acids give a great end result.

about the harvest: Harvest date: Last week in February 2006.

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

Fermentation: 22 days at 16°C - 18°C in stainless steel tanks.

Maceration: None

Malolactic fermentation: None

Maturation: No wood

Fining: Bentonite and Isinglass

Bottling: Cold stabilized and sterile filtered at bottling under vacuum to retain fruit and freshness.

