

## L Avenir Sauvignon Blanc 2006

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**SAA 2007 - First Class**

Colour: Bright yellow with hues of green.

Nose: Complex orange zest and guava with a hint of green pepper.

Palate: Refreshing citrus and well balanced acidity.

Clean nose of green pepper, lime and ripe tropical fruit. Crispy palate with guava and lemon flavours followed by a long lingering finish.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** L'Avenir Vineyards

**winemaker :** Francois Naude

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 1.97 g/l   pH : 3.3   ta : 4.3 g/l

**type :** White   **style :** Dry   **body :** Medium

**pack :** Bottle

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**in the vineyard :** Vineyard region: Three different blocks with different clones situated on the highest part of the farm positioned in such manner to receive the cool sea breezes from False Bay coast. This area is unique because of the ridge of decomposed granite and shale that gives richness to the vines "optimal soils for good Sauvignon Blanc production.

**Vintage:** With unstable climatic change the harvest of all three blocks happened within 8 days. Outer bunches of the canopy ripened faster than the inside, due to very hot conditions and strong winds. Bunches inside canopy were greener and gave good balance between tropical and herbaceous flavours.

**about the harvest:** Harvest date: 1 to 8 February 2006.

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

Fermentation: 17 days at 16°C

Maceration: "Sur lie" for six weeks in tank after fermentation

Malolactic fermentation: None

Maturation: No wood

Fining: PVPP and Isinglass

Bottling: Sterile filtration under low vacuum to preserve freshness.

