

## L Avenir Merlot 2005

Well balanced tannin structure with a lasting mouthfeel and spicy, blackcurrant fruit finish. Deep garnet. Blackcurrant cassis with a subtle hint of All Spice. A rich, lingering roundness supported by an elegant tannin structure. A warm dry summer resulted in excellent healthy ripe grapes, small berries, thick skins and good colour extraction. Yields were low and good concentration was experienced in all the red varieties.

**variety :** Merlot | 100% Merlot

**winery :**

**winemaker :** Francois Naude

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 2.0 g/l   pH : 3.49   ta : 6.22 g/l   so2 : 4.06 mg/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle

**in the vineyard :** Vineyard region: Estate grapes from trellised vineyards on the farm with North East and North West slopes.

**about the harvest:** Harvest date: March 2005

**in the cellar :** Yeast: Variety *Saccharomyces Cerevisiae* strains ( NT50, BM45)

Fermentation: These wines were gently handled with soft 20-minute pumpovers three times daily. The intensity of pumpovers is determined by the qualities of the vintage in order to obtain the highest quality colour and tannin extraction. Fermentation was maintained at temperatures between 26 to 28 degrees and wine was pressed from the berries upon completion of alcoholic fermentation.

Maceration: 24 hours cold soak only

Malolactic fermentation: 100% in tank.

Maturation: Aged in 3 rd fill 225L French oak barrels for 11 months.

Fining: None

Bottling: Sterile filtered when bottled on 23/03/2007 under vacuum to protect the fruit and preserve the natural character of the wine during maturation