

L'Avenir Merlot 2006

Colour: Deep ruby.

Bouquet: Ripe, red strawberries, cedar with intense fruit aroma.

Taste: Well-balanced tannin structure with a lasting mouthfeel and rich red fruit finish.

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variety : Merlot | 100% Merlot

winery : LAvenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.49 ta : 6.22 g/l

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

pack : Bottle **closure :** Cork

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

Vintage: 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.

about the harvest: **Harvest date:** 7 March 2006

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

Fermentation: These wines were carefully made with soft pumpovers 3 times per day for 20 minutes. The intensity of pumpovers depends from vintage to vintage to obtain the best colour and tannin extraction. Fermentation temperatures between 26° to 28° C and wine was pressed just after alcoholic fermentation finished.

Maceration: 24 hours cold soak only

Malolactic fermentation: 100% in tank.

Maturation: Aged in 4th fill 225 litre French oak barriques for 8 months.

Fining: None

Bottling: Bottled under sterile filtration.

