

L Avenir Sauvignon Blanc 2007

Colour: A very clear, lightly coloured pale yellow wine.

Bouquet: Delicate melon and pineapple harmonise with a hint of cut grass and freshly rubbed lime.

Palate: Crisp and refreshing citrus, with a shy pineapple following through. A well-balanced acidity ensures that the palate has a delicacy that lingers.

Delicate melon and lime, with a whiff of freshly mowed lawn and cut pineapple are detected with purity on the nose. The acidity is crisp and light, and lies with subtleness on the tongue. The palate lingers to a smooth, refreshing and elegant finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : LAvenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.62 g/l pH : 3.23 ta : 6.9 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Vineyard region: Three different blocks comprising of select clones have been positioned on the highest slopes of the farm. This elevated placement allows the vines to benefit from the cool seabreezes that drift from the False Bay coast towards Stellenbosch. In addition, the ridge of decomposed granite and shale - from which the soil is derived - provides an ideal environment for Sauvignon blanc to develop its unique character.

Vintage: A heatwave at the end of January had different affects on the blocks as a result of clonal variation. It was therefore possible to harvest grapes over a more extended period than in 2006, allowing a greater complexity of flavours to be incorporated at the point of final blending. This allows a good balance between tropical and herbaceous elements.

about the harvest: Harvest date: Last week in January until the second week in February 2007.

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

Fermentation: Cold fermentation (16°C) in stainless steel tanks for 14 to 20 days depending on the specific yeast strain.

Maceration: Sur lie for six weeks in tank after fermentation

Malolactic fermentation: None

Maturation: No wood

Fining: PVPP, isinglass & bentonite fining performed judiciously for optimal clarification and to enhance freshness of the wine.

Bottling: Sterile filtration under low vacuum to preserve freshness.

