

L'Avenir Pinotage 2006

2008 International Wine & Spirit Competition - Bronze

2008 International Wine Challenge - Commended

2008 Decanter World Wine Awards- Commended

Veritas 2007 - Silver

2007 Michelangelo International Wine Awards - Gold Medal

Colour: Deep purple-red.

Bouquet: Plum and cherry, intense fruit aroma.

Palate: Ripe tannin structure, well-balanced with lingering cherry and mocha.

Ripe berry fruit with cassis, tones of cedar wood with intense fruitcake and sweet spice. Fresh acidity with powerful intensity, layers of fruit, chocolate, spice and balanced ripe tannins with long lingering finish.

variety : Pinotage | 100% Pinotage

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol pH : 3.71 ta : 5.70 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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ageing : An exceptional vintage for Pinotage with long maturation potential.

in the vineyard : Vineyard region: Estate grapes from bush vine blocks on the farm with cool sea breeze influence.

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: 26 January 2006 to 14 February 2006

in the cellar : Yeast: Variety *Saccharomyces Cerevisiae* Strains (WE14, NT202, WE372)

Fermentation: These wines were carefully made with soft pumpovers every four hours for 10 to 15 minutes. The intensity of pumpovers depends from vintage to vintage to obtain the best colour and tannin extraction. Fermentation temperatures between 30°C to 32°C and wine was pressed at 10% alcohol while the alcoholic fermentation finished in stainless steel tanks.

Maceration: 24 hours cold soak only

Malolactic fermentation: 100% partial in tank and in new French barriques.

Maturation: Aged in 225 litre French oak barriques for 14 months. 30% new, 34% 2nd fill, 36% 3rd fill (2 rackings only).

Fining: None

Bottling: Barrel sample

