

Chenin Blanc by L'Avenir 2007

Colour: Brilliant pale green-gold straw.

Bouquet: Sweet tropical fruits with hints of ripe pear.

Palate: Crisp, fruity and well-rounded.

Harvested at full ripeness, this refreshing Chenin Blanc expresses a fruit-filled palate, with crisp pear flavours and an elegant richness.

variety : Chenin Blanc | 100% Chenin Blanc

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.65 g/l pH : 3.65 ta : 5.02 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : **Vineyard region:** Grapes were chosen from the fertile region of the Breede River Valley in the Western Cape, with vineyards situated 880m above sea-level.

Vintage: The Winter rain in the preceding growing season ensured high water levels in the soil, reducing the requirement for supplementary irrigation. Vineyard growth started well with even budburst and sufficient foliage canopies to encourage optimal ripeness. The absence of rain during the growing season ensured healthy, disease-free vineyards and grapes of excellent quality.

about the harvest: **Harvest date:** The last half of February 2007.

in the cellar : **Yeast:** Select strains *Saccharomyces Cerevisiae*.

Fermentation: 14 to 20 days at 16° C

Maceration: None

Malolactic fermentation: None

Maturation: No wood

Fining: Bentonite

Bottling: 6 June 2007

