

L Avenir Grand Vin Pinotage 2005

2008 International Wine Challenge - Bronze Medal

2008 Decanter World Wine Awards- Commended

Veritas 2007 - Silver

Colour: Deep red purple.

Bouquet: Ripe black cherries, plums and dark chocolate with well-integrated oak.

Palate: Rich & concentrated with ample ripe tannins and a very good length.

Intense aroma of ripe black cherries, juicy plums and dark chocolate. This rich fruit compliments a gentle oakiness, and produces a complexity of flavours that linger on the palate. The gentle tannins provide a cohesive wine structure to allow this robust wine to mature well over the next ten years and progress to a very fine, memorable wine.

variety : Pinotage | 100% Pinotage

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.4 g/l pH : 3.77 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

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in the vineyard : Vineyard region: Owned by L'Avenir Estate and situated in Stellenbosch. The "Glenrosa" soil type dominates and is characterised by a surface of decomposed shale upon an underlying clay layer.

Vintage: A warm dry summer resulted in excellent accumulation of colour pigments and sugar in very healthy grapes. The bush-vines produced low yields that focussed a greater concentration of flavours in the bunches that were nurtured. Another classic Pinotage vintage.

about the harvest: Harvest date: End of January to mid February 2005

in the cellar : Yeast: Selected strains

Fermentation: 5 days at up to 32°C in stainless steel tanks

Maceration: 36 hours

Malolactic fermentation: Completed in barrel

Maturation: 12 months in new French oak (225 litre barrels, Medium Toast)

Fining: None

Bottling: Sterile filtered to ensure safe long ageing potential if necessary and bottled under vacuum for maximum protection.

