

L Avenir Chardonnay (Lightly Wooded) 2006

2008 International Wine & Spirit Competition - Bronze

2008 International Wine Challenge - Commended

Veritas 2007 - Bronze

Colour: Bright greeny straw.

Bouquet: Fresh lime and ripe peach character with hints of mineral aromas.

Palate: Full flavoured and well balanced.

Lively fruit of pears, oranges and apple with a touch of minerality on the nose. Fresh citrus fruits and roundness of dried apricot fills the palate with a soft long lasting finish.

variety : Chardonnay | 100% Chardonnay

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.65 g/l pH : 3.37 ta : 5.8 g/l

type : White style : Dry body : Full wooded

pack : Bottle closure : Cork

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in the vineyard : Vineyard region: This is a single block vineyard overlooking Stellenbosch on a south-westerly slope.

Vintage: A warmer winter and a hot dry spring resulted in very fast growth, uneven bunch setting resulting in berries varying in size. Overall giving very good juice with lots of freshness.

about the harvest: Harvest date: 10 to 12 February 2006

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

Fermentation : Fermented in stainless steel tank for 25 days at 17°C

Maceration: 24 hours for two months

Malolactic fermentation: 7%

Maturation: 13% of the wine was fermented and aged in French oak barrels

Fining: Isinglass

Bottling: Sterile filtration with low vacuum to preserve freshness

