

L'Avenir Stellenbosch Classic 2005

Veritas 2007 - Bronze

Colour: Deep garnet.

Bouquet: Blackcurrant, cherry and chocolate.

Palate: Ample, silky texture underlined by beautifully ripe tannins.

This elegant blend expresses sound harmony showing good fruit, power, well-balanced with perfectly ripe tannins.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 20% Merlot and 20% Cabernet Franc

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.53 ta : 5.9 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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in the vineyard : **Vineyard region:** L'Avenir Vineyards Stellenbosch Origin - Glenrosa type (decomposed shale with clay underneath).

Vintage: A warm dry summer resulted in excellent healthy ripe grapes. Yields were relatively low and good concentration of flavours were experienced in all the red varieties.

about the harvest: **Harvest date:** End of January to mid March

in the cellar : **Yeast:** Select strains

Fermentation: 5 days at up to 25° - 32° C in stainless steel tanks

Maceration: Cold maceration for 36 hours

Malolactic fermentation: Yes

Maturation: 14 months in French barrels

Fining: None

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

