

## L'Avenir Grand Vin Pinotage 2006

Veritas 2008 - Gold

2008 Michelangelo World Wine Awards - Silver Medal

**Colour:** Deep purple red.

**Bouquet:** Intense and rich with fruit and spice.

**Palate:** Full-bodied, complex and incredible length.

Ripe black cherries, plums and chocolate on nose. Rich plummy fruit and complex oak flavours that lingers in the mouth ending with ample soft ripe tannins.

"With almost Barolo-like, enigmatic flair, this distinguished Pinotage stalks your taste buds one by one, converting every one in its path to its cause." - *Matthew Jukes' Top 50 from Cape Wine 2008*

**variety :** Pinotage | 100% Pinotage

**winery :** L'Avenir Vineyards

**winemaker :** Tinus Els

**wine of origin :** Stellenbosch

**analysis :** alc : 14.29 % vol   rs : 1.3 g/l   pH : 3.59   ta : 6.0 g/l   va : 0.71 g/l   so2 : 98 mg/l   fso2 : 43 mg/l

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

**pack :** Bottle   **closure :** Cork

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**ageing :** Will mature well over the next decade.

**in the vineyard :** **Vineyard region:** Estate grapes of L'Avenir in Stellenbosch. Glenrosa type soil - 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 - an exceptional vintage for Pinotage with long maturation potential.

**about the harvest:** **Harvest date:** End of January to mid February 2006

**in the cellar :** **Yeast:** specially chosen strains (WE14)

**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

**Fining:** None

**Bottling:** Barrel samples

