

L'Avenir Sauvignon Blanc 2008

Colour: A clear, crisp pale gold.

Bouquet: Intense melon and tropical passionfruit.

Palate: A refreshing acidity and an elegant, genteel palate.

A very tropical palate of ripe summer melon and fresh green apples. The acidity is crisp, light and refreshing.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.12 g/l pH : 3.29 ta : 6.76 g/l

type : White **style :** Dry **body :** Medium

pack : Bottle **closure :** Cork

in the vineyard : **Vineyard region:** Three different blocks of select clones have been positioned on the highest slopes of the farm. This elevated placement allows the vines to benefit from the cool sea-breezes that drift from the False Bay coast towards Stellenbosch. In addition, the ridge of decomposed granite and shale - from which the soil is derived - provides an ideal environment for Sauvignon Blanc to develop its unique character

Vintage: A cooler and more extended ripening period allowed grape maturation to occur gradually and in harmony with sugar accumulation. This allows for increased flavour intensity at lower fermentable sugar levels.

about the harvest: **Harvest date:** 25th to 31st January

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

Fermentation: Cold fermentation (16° C) in stainless steel tanks for 14 to 20 days depending on the specific yeast strain.

Maceration: "Sur lie" for 6 weeks in tank after fermentation

Malolactic fermentation: None

Maturation: No wood

Fining: PVPP, isinglass & bentonite fining performed judiciously for optimal clarification and to enhance freshness of the wine.

Bottling: Sterile filtration under low vacuum to preserve freshness.

