

L'Avenir Chenin Blanc 2007

Colour: A crisp pale straw yellow and beautiful clarity.

Bouquet: Precise and intense with a ripe pineapple character.

Palate: Full and rich with a complex roundness and refreshing acidity.

A full palate abundant with the tropical flavours of pineapple, pear and melon that linger with elegance. The gentle acidity ensures this wine remains refreshing and crisp and an ideal accompaniment to a seafood delicacy on a languorous Summer's day.

variety : Chenin Blanc | 100% Chenin Blanc

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 13.49 % vol rs : 1.7 g/l pH : 3.48 ta : 5.7 g/l va : 0.30 g/l so2 : 113 mg/l fso2 : 36 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : **Vineyard region:** The 2.87ha planting of Chenin blanc is the oldest on the farm. Established in 1976, this single block is also one of the oldest in South Africa still used for wine production. Situated in a cooler pocket of the farm with a southerly aspect and alongside a dam, the soils seldom require additional irrigation during the hot summer months. In special years the block is prone to a touch of carefully monitored Botrytis infection that promotes the production of high quality, intricately complex wine.

Vintage: A particularly generous vintage where the Chenin blanc bush-vines prospered under dry ripening conditions that allowed a healthy delivery of grapes to the cellar.

about the harvest: **Harvest date:** 7 February 2007

Type of Harvest: Hand

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

Fermentation: 19 days at 16° C

Maceration: "Sur lie" for 2 months in tank after fermentation

Malolactic fermentation: None

Maturation: No wood

Fining: Isinglass

Bottling: Sterile filtration under low vacuum to preserve freshness.

