

L'Avenir Chardonnay (Lightly Wooded) 2007

Colour: A brilliant pale gold.

Bouquet: Predominantly fresh citrus notes, and a gentle toffee creaminess.

Palate: Dry, well balanced fresh acidity with a full mid-palate, generous length and mineral lime finish.

A deliciously subtle wine with understated butterscotch that accentuates a European style minerality and is complemented by zesty orange and lime complexity.

variety : Chardonnay | 100% Chardonnay

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.8 g/l pH : 3.38 ta : 5.7 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : **Vineyard region:** A single 5.63 hectare block of Chardonnay is situated at the lower descent of a southwesterly facing hill. The orange-yellow shale soils have good water retention capabilities, and supplementary irrigation is therefore only utilised when necessary during the hot summer months. The Indian Ocean is less than 20km away, and gentle afternoon seabreezes drift over the farm and exert a cooling influence against the late afternoon Cape sun.

Vintage: A very warm and dry harvest period that concentrated berry fruitiness. Picking was judiciously decided in order to maintain natural acidity, while balancing the flavour development of the grapes... a very anxious period indeed for the winemaker!

about the harvest: **Harvest date:** mid-February 2007

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

Fermentation: In stainless steel tanks at 16° - 17° C for up to 24 days

Maceration: "Sur lie" in stainless steel tanks for up to 4 months

Malolactic fermentation: Restricted to a minimum in the barrel-aged component, as well as in the stainless steel tank component.

Maturation: 15% of the wine was matured in 225 litre first fill French oak barrels for approximately 6 months.

Fining: Bentonite and isinglass fining of the juice prior to onset of fermentation.

Bottling: Under screw-cap on the 28th February 2008 using L'Avenir's on-site bottling facility, in adherence to strict quality control procedures.

