

L'Avenir Pinotage 2007

Colour: A deep, dark maroon.

Bouquet: An abundance of ripe berry fruits, dark plums and juicy black cherries rounded off with a milk chocolate creaminess.

Palate: Delicate, well-structured tannins and a medium-full body. Very graceful on the midpalate, with a long finish soaking the tongue.

variety : Pinotage | 100% Pinotage

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.7 g/l pH : 3.79 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : An exceptional vintage for Pinotage with long maturation potential.

in the vineyard : **Vineyard region:** 12.26ha of Pinotage is planted with the oldest vineyard established in 1985, to the most recent planting in 2007. 43% are trellised vines, while the rest thrive as well-pruned bush vines. Supplementary irrigation is applied during the warmer Summer months when the soil water table may become parched. There are 8 blocks of Pinotage situated on various aspects of a large hill that comprises L'Avenir, allowing certain blocks to be isolated for specific vinification styles and premium wines. The Indian Ocean is less than 20km away, and gentle afternoon sea breezes drift over the farm and exert a cooling influence against the late afternoon Cape sun.

Only bush-vine cultivated Pinotage was used in the production of this wine.

Vintage: A very hot vintage with extreme daytime temperatures that was managed through consistently cool early morning harvesting. Grapes were in excellent condition, free of disease or rot, and filled with a concentrated rich juice.

about the harvest: **Harvest date:** From late January to mid-February 2007

in the cellar : **Yeast:** Select commercial strains of *Saccharomyces cerevisiae*

Fermentation: This wine was carefully made with gentle, short pump-overs approximately every four hours. Fermentation temperatures were maintained below 30° C, and the wine was pressed off the skins with 10°B sugar remaining - in order to prevent over-extraction of seed tannins, and to ensure delicateness of the wine.

Maceration: 24 - 36 hours cold soak

Malolactic fermentation: 100%. Performed partially in tank and part in 1st fill French Oak barrels.

Maturation: Aged in 1st and 2nd fill 225 litre French oak barrels for 12 - 15 months

Fining: None

Bottling: August 2008, using L'Avenir's on-site bottling facility under strict quality control procedures.

