

Rosé de Pinotage by L'Avenir 2008

Colour: A vibrant and inviting salmon pink.

Bouquet: A fruity strawberry and raspberry nose, with hints of candied sweets and rose petals.

Palate: A dry wine with a refreshing acidity that prevents the sweetness of the nose from becoming overwhelming or gaudy on the palate.

An exceptionally fruity nose that is rich with raspberry and strawberry aromas, yet is surprisingly dry and refreshing on the palate.

variety: Pinotage | 100% Pinotage

winery: L'Avenir Vineyards

winemaker: Tinus Els

wine of origin: Stellenbosch

analysis: alc: 11.93 % vol rs: 2.7 g/l pH: 3.49 ta: 4.7 g/l

type: Rose **style:** Dry **taste:** Fruity

pack: Bottle **closure:** Cork

in the vineyard: **Vineyard region:** 12.26ha of Pinotage is planted with the oldest vines 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 is parched. There are 8 blocks of Pinotage situated on various aspects of the 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 seabreezes drift over the farm and exert a cooling influence against the late afternoon Cape sun.

Vintage: A gentler and more gradual ripening season than 2007. The 2008 vintage therefore reflects in a fuller, fruitier and delicately floral wine that is true to the delicate nature of the Pinot noir parentage of Pinotage.

about the harvest: **Harvest date:** From 4th to 13th February 2008

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

Fermentation: Approximately 21 days at 16° – 18° C in stainless steel tanks.

Maceration: Limited to 3 hours skin contact within the press, prior to juice extraction.

Malolactic fermentation: None

Maturation: No wood

Fining: Bentonite for settling, and isinglass for clarification of the juice, prior to yeast inoculation

Bottling: Cold stabilised and sterile filtered. Bottled under vacuum to retain freshness and fruitiness.

