

Pinotage by L'Avenir 2008

Colour: Brilliant red.

Bouquet: Raspberries, mulberries and bursting with ripe red cherries.

Palate: Very supple tannins create a gentle palate with a lingering, fruity-fresh finish.

A fruit-filled, succulent and lighter-styled red wine ideal for drinking without further maturation. The floral, Pinot noir component of this varietal is expressed very delicately without detracting from the unique South-African nature of this fascinating cultivar, and the palate is filled with the notes of ripe red cherries and raspberry.

variety : Pinotage | 100% Pinotage

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.71 ta : 5.9 g/l

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

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

in the vineyard : **Vineyard region:** The fertile, mountainous region of the Breede River Valley, approximately 90km from Cape Town.

Vintage: A cooler vintage than that experienced in 2007, the longer hang-period of the grapes allowed a greater development of fragrant floral notes, stable colour development, and sugar accumulation in very healthy grapes.

about the harvest: **Harvest date:** mid-February 2008

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

Fermentation: In stainless steel tanks.

Maceration: After de-stemming and a very light crush, grapes were kept at 15° C for an overnight period of cold maceration.

Malolactic fermentation: An inoculation with cultured malolactic bacteria (*Oenococcus oeni*) ensured the desired conversion of malic to lactic acid in the tank.

Maturation: In stainless steel tanks

Fining: A cross-filtration technique was applied to clarify the wine, without a requirement for the further addition of fining agents

Bottling: 24 September 2008 at L'Avenir's on-site bottling facility under a strict Quality Control procedure

