

Chenin Blanc by L'Avenir 2008

Colour: Pale green-gold.

Bouquet: Sweet tropical fruits with hints of ripe pears and pineapple.

Palate: Crisp, fruity and well-rounded.

A refreshing Chenin blanc that expresses a tropical fruit palate with crisp pear and pineapple flavours and a vibrant richness.

variety : Chenin Blanc | 100% Chenin Blanc

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.0 g/l pH : 3.43 ta : 5.9 g/l

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

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

in the vineyard : **Vineyard region:** Grapes were chosen from the fertile region of the Breede River Valley in the Western Cape, with vineyards situated 880m above sea-level.

Vintage: A warm ripening period in which the grapes matured to full ripeness with accentuated fruitiness.

about the harvest: **Harvest date:** The last half of February 2008.

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

Fermentation: 14 - 20 days at 16° C

Maceration: None

Malolactic fermentation: None

Maturation: No wood

Fining: Bentonite

Bottling: 24th July 2008

