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L'Avenir Cabernet Sauvignon 2007

Colour: Intense Ruby.
Bouquet: Immediate cigar box and savoury nose, with a gentle smokiness behind mulberry fruit.
Taste: Balanced tannin structure, berry fruit with lingering finish.

Tannins which are well balanced by the acidity, and which hold the smoky, fruity character around the mouth.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : LAvenir Vineyards
winemaker : Tinus Els
wine of origin : Stellenbosch
analysis : alc : 13.5 % vol rs : 1.94 g/l pH : 3.54 ta : 5.8 g/l
type : Red style : Dry body : Soft taste : Fruity wooded
pack : Bottle closure : Cork

in the vineyard : **Vineyard region:** Wine complexity results from blending the grapes of two closely situated vineyard blocks comprising an area of 6ha, nestled in the foothills of the Simonsberg Mountain in Stellenbosch. The vines are planted with a North-South orientation along south-westerly slopes, and their growth supported by a 5-hedge trellis system. Supplementary irrigation is only practised during the hot, dry summer months when the water table is parched. 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.

Vintage: A warm dry summer resulted in excellent healthy ripe grapes, small berries, thick skins and good colour extraction. Yields were low and good concentration was experienced in all the red varieties.

about the harvest: **Harvest date:** 10 March 2006 to 23 March 2006

in the cellar : **Yeast:** Variety Saccharomyces Cerevisiae Strains (NT 50, WE372, BDX)
Fermentation: These wines were carefully made with soft pumpovers every four hours for 10 - 15 minutes. The intensity of pumpovers depends from vintage to vintage to obtain the best colour and tannin extraction. Fermentation temperatures between 24°- 28° C and wine was pressed just after alcoholic fermentation finished.
Maceration: 24 hours cold soak only
Malolactic fermentation: 100% in tank.
Maturation: Aged in 225 litre French oak barriques for 9 months. 33% 2nd fill, 33% 3rd fill and 4th fill barrels.
Fining: None
Bottling: Barrel Sample