

L'Avenir Far & Near Pinotage 2013

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, the palate is filled with notes of ripe red cherries, raspberries and a hint of dark chocolate.

Appearance: Brilliant red

Nose: Raspberries, plums bursting with ripe cherries and a hint of dark chocolate

Palate: Very supple tannins create a gentle palate with a lingering red fruit finish

variety : Pinotage | 100% Pinotae

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.52 ta : 5.2 g/l

type : Red **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : L'Avenir Vineyards, Stellenbosch. Glenrosa soil form (decomposed shale above clay). Supplementary irrigation is only practised during the hot, dry summer months when the water table may become 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.

about the harvest: Harvest date: Mid February 2013

in the cellar : Yeast: Selected strains of *Saccharomyces cerevisiae* (D80, NT202)

Fermentation: In stainless steel tanks, while the ferment contains mostly whole berries. Temperatures are kept between 25 °C and 28°C

Maceration: After de-stemming and a very light crush, grapes were kept at 15°C for 3 days to cold soak

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

Maturation: In stainless steel tanks

Fining: Gelatine

Vintage: A moderate vintage with slower ripening leading to fenolic ripe berries with pure varietal characters.

