

L'Avenir Far & Near Pinotage Merlot 2013

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

Appearance: Brilliant red

Nose: Plums and bursting with ripe red berries

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

variety : Pinotage | 65% Pinotage, 35% Merlot

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.4 g/l pH : 3.53 ta : 6.00 g/l

type : Red **body** : Light **taste** : Fruity

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

in the vineyard : All the grapes for this specific vintage are derived from the L'Avenir Estate

about the harvest: Harvest date: 15 February - 1 March 2013

in the cellar : Yeast: Selected strains of *Saccharomyces cerevisiae* (NT50 and NT202)

Fermentation: In stainless steel tanks, with fermentation temperatures being maintained between 25 °C and 28°C

Maceration: After de-stemming and a very light crush, grapes were kept at 15°C for 2 days 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: PVPP and casein

Vintage: An earlier vintage with good development of fragrant floral notes, stable colour development, and sugar accumulation in very healthy grapes.

