

L'Avenir Single Block Chenin Blanc 2012

A full palate bursting with delicate tropical flavours of pineapple, pear and apricot followed by a touch of citrus fruit that lingers with elegance. The gentle acidity ensures that this wine remains refreshing, crisp and ideal to accompany seafood on a languorous summer's day.

Appearance: Brilliant pale gold

Nose: A mesmerising nose of sun-dried apricots and peach blossoms, ripe yellow pears, sweet oranges and a delicate hint of nut

Palate: A fruit-rich wine that lingers on the palate with well-balanced acidity and oak nuances. A touch of soft lime and a whisper of almond create an intriguing aftertaste that is both fresh and decadent.

variety : Chenin Blanc | 100% Chenin Blanc

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.47 ta : 5.2 g/l

type : White **body :** Full **taste :** Fruity **wooded**

pack : 0 **size :** 0 **closure :** 0

in the vineyard : The 2.0ha planting of Chenin Blanc is the oldest on the farm.

Established in 1976, this single block is also one of the oldest in South Africa still used for vinification. Row and bunch selection of this single block make it possible to produce this Grand Vin Chenin Blanc. Situated in a cooler pocket of the farm with a southerly aspect and alongside a dam, the soils seldom require additional irrigation during the hot summer months. In special years the block is prone to a touch of carefully monitored Botrytis infection that promotes the production of high quality, intricately complex wine.

about the harvest: Harvest date: mid-February 2012

in the cellar : Yeast: Selected strains of *Saccharomyces cerevisiae* (Vin 2000)

Fermentation: Fermentation started at 12-14°C in stainless steel tanks for 3 days and then transferred to new Acacia Barrels and 3rd Fill French oak to complete fermentation

Maceration: Skin contact limited to 3 hours

Malolactic fermentation: None

Maturation: Left on the healthy lees, in new Acacia and 3rd fill French oak barrels for 10 months, whilst performing battonage on a weekly basis for 3 months, then on a monthly basis

Fining: Bentonite, isinglass, PVPP and casein

Vintage: A vintage of slightly unusual weather patterns. Nonetheless, the Chenin Blanc vines prospered under dry ripening conditions that allowed a healthy delivery of grapes to the cellar.

