

L'Avenir Provenance Stellenbosch Classic 2011

A very elegant and delicious Rouge-blend with a tendency towards a more sundried grassy veld character of fynbos and ripe tobacco leaves. An expression of intense fruitiness and dark berries. The spicy-ripe tannins are perfectly suited to pair with rich and hearty cuisine.

Appearance: A deep rich garnet

Nose: A well integrated complex nose of hay-bales, dried mixed herbs, cigar-box and spiciness. A touch of dried peach lingers on the edge

Palate: Very well-rounded wine that fills the mid-palate with flavour and maintains a good length on the back of a soft elegant tannin structure.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 11% Merlot, 13% Cabernet Franc, 1% Pinotage

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.48 ta : 6.1 g/l

type : Red **taste :** Herbaceous

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

in the vineyard : L'Avenir Vineyards, Stellenbosch. Glenrosa soil form (decomposed shale above clay). Supplementary irrigation is only practiced 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: From late February to mid-March

in the cellar : Yeast: Selected commercial strains of *Saccharomyces cerevisiae*

Fermentation: Approximately 5-7 days at temperatures between 25-30°C, in stainless steel tanks

Maceration: Dependant on varietal, 24-36 hours cold maceration in stainless steel tanks

Malolactic fermentation: Yes

Maturation: Components vary from 10 – 14 months in 225L French Oak barrels

Fining: Gelatine

Vintage: A season delivering exceptionally healthy and well ripened grapes with an excellent balance between acid, sugar and your flavour components.

