

L'Avenir Provenance Pinotage 2012

After an impressive introduction of dark berries, this rich red wine unravels with layers of floral notes, vanilla and tempting toffee. Its beautiful balance of flavours and velvety texture depart with a lasting impression of depth and elegance.

Appearance: Brilliant dark maroon

Nose: A luscious and lively nose of dark mulberries, juicy blueberries and hints of sweet vanilla, toffee and flower garden

Palate: A medium bodied and fruit-driven palate with soft and velvety tannins that deliver a long luxurious finish

variety : Pinotage | 100% Pinotage

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.64 ta : 5.1 g/l

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

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

in the vineyard : 12.26 ha of Pinotage is planted with the oldest vineyard established in 1985, to the most recent planting in 2007. 100% are trellised vines. Supplementary irrigation is applied during the warmer summer months when the soil water table may become parched. There are 8 blocks of Pinotage situated on various aspects of a large hill that comprises L'Avenir, allowing certain blocks to be isolated for specific vinification styles and premium wines. 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: February 2012

in the cellar : Yeast: Selected commercial strains of *Saccharomyces cerevisiae* (NT202/Exotics)

Fermentation: This wine was carefully made with gentle, short pumpovers approximately every four hours. Fermentation temperatures were maintained below 30°C, and the wine was pressed off the skins between 5 - 10°B of sugar left – in order to prevent over-extraction of seed tannins, and to ensure delicateness of the wine

Maceration: 24 – 36 hours cold soak

Malolactic fermentation: 100%. Performed partially in tank and part in 1st fill French Oak barrels.

Maturation: Aged in 1 - 5th fill 225L French oak barrels for 12 - 15 months

Fining: Gentle fining with gelatine & gum arabic

Vintage: A cooler vintage with a longer hang-period of the grapes allowed a greater development of fragrant floral notes, stable colour development, and sugar accumulation in very healthy grapes.

