

L'Avenir Provenance Merlot 2012

A very accessible, early-drinking red wine with a gentle tannin structure and a rich red ripe berry finish.

Appearance: Ruby red

Nose: Ripe red raspberries and mulberries, gentle oaky caramel with intense fruit aroma

Palate: Soft tannin structure, well-balanced with rich red fruit finish

variety : Merlot | 100% Merlot Noir

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 3.3 g/l **pH** : 3.49 **ta** : 5.7 g/l

type : Red **body** : Light **wooded**

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

in the vineyard : 0.94 ha of Merlot was established in 1988. This block has a south-westerly slope with a north-south vine orientation. The vines are supported by a 5-hedge trellis system, and supplementary irrigation only supplied during the drier summer months. 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: *Saccharomyces cerevisiae* (NT 50)

Fermentation: These wines were carefully made with soft pumpovers 3 times per day for 15 - 20 minutes. 50% of berries kept whole during destemming. The intensity of pumpovers varies from vintage to vintage, in order to obtain the best colour and tannin extraction. Fermentation temperature was between 24 - 26 degrees, and wine was pressed just before alcoholic fermentation completed

Maceration: 48 hours cold soak

Malolactic fermentation: 100% in tank

Maturation: 100% wood contact - 3rd to 6th fill barrels

Fining: Gelatine

Vintage: A warm dry summer resulted in an earlier vintage with excellent healthy ripe grapes and good colour extraction. Yields were normal with good concentration.

