

L'Avenir Blanc de Blanc 2011

Blanc de Blanc offers a sensory extravaganza. Exceptionally creamy, it fills the entire mouth with rich flavours of nuts, biscuit and citrus; all accompanied by an authentic crispness and the delicate titillation of tiny bubbles to leave a lingering impression of attractive drinkability.

Appearance: Pale Straw colour

Nose: Lots of nutty flavours, biscuit and citrus aroma

Palate: A smooth and refreshing taste that lingers in your mouth, accompanied by tiny bubbles

variety : Chardonnay | 100% Chardonnay

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 2.23 g/l pH : 3.26 ta : 7.22 g/l

type : Sparkling **style :** Dry **taste :** Fruity

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

in the vineyard : Parcel selection within the Chardonnay vineyard block was performed to harvest these grapes at optimum maturity for the vinification of Blanc de Blanc base wine. Harvesting earlier and by hand led to higher acidity and elegant flavours. The Indian Ocean is less than 20km away, and gentle afternoon sea breezes drift over the farm to exert a cooling influence against the late afternoon Cape sun.

about the harvest: Harvest date: End January

in the cellar : Yeast: Selected commercial strain of *Saccharomyces cerevisiae* (EC1118)

Fermentation: In stainless steel tanks at 14°C for up to 20 days

Secondary Fermentation: Took place in the bottle to form tiny bubbles and the preferred alcohol percentage

Maceration after 1st Fermentation: 'Sur lie' in stainless steel tank for 12 months

Malolactic fermentation: Zero malolactic fermentation

Maturation after secondary fermentation: 24 months in bottle, on fine healthy secondary lees

Fining: Bentonite fining of the base wine prior to onset of secondary alcoholic fermentation

Degorgement Date: Mid May 2014 and onwards

