

## L'Avenir Brut Rose 2010

A refreshing berry-filled pink Rosé Méthode Cap Classique with medium, soft crispy finish and vibrant mousse and biscuit.

Appearance: A vibrant, clear sunset pink  
Nose: Fresh biscuit with young raspberry and grapefruit aromas  
Palate: Citrus with medium crisp finish, vibrant mousse

**variety** : Chardonnay | 51% Chardonnay, 49% Pinotage  
**winery** : L'Avenir Vineyards  
**winemaker** : Tinus Els  
**wine of origin** : Stellenbosch  
**analysis** : alc : 12.5 % vol   rs : 6.3 g/l   pH : 3.18   ta : 8.1 g/l  
**type** : Sparkling  
**pack** : Bottle   **size** : 750ml   **closure** : Cork

**in the vineyard** : Selection of 2 vineyards that were harvested earlier by hand to give 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 later afternoon Cape sun.

**about the harvest**: Harvest date: End January - mid February 2010

**in the cellar** : Yeast: Selected commercial strain of *Saccharomyces cerevisiae* / bayanus  
Fermentation: In stainless steel tanks at 14° for up to 14 days  
Secondary Fermentation: In bottle to reach alcohol percentage of 12.5 and pressure of 5-6 bar  
Maceration after 1st Fermentation: 'Sur lie' in stainless steel tank for 6 months  
Malolactic fermentation: Zero malolactic fermentation  
Maturation after secondary fermentation: 18 months in bottle, on the lees  
Fining: Bentonite fining of the base wine prior to onset of alcoholic fermentation  
Degorgement Date: 16 July 2012  
Vintage: A mild to warm harvest period resulting in concentrated Berry fruitiness.  
Picking was judiciously decided in order to maintain natural acidity and elegant fruit.

