

L Avenir L Ami Simon 2000

Deep crimson colour - spicy cedary, blackcurrant nose. Meatiness from the Merlot and structure from the Cabernet Sauvignon with plummy fruit from the Pinotage fills the mouth and ends with a dry lingering aftertaste.

variety : Merlot | 44% Merlot, 36% Cabernet Sauvignon, 20% Pinotage

winery : L'Avenir Vineyards

winemaker : Francois Naude

wine of origin : Stellenbosch

analysis : alc : 14.11 % vol rs : 2.3 g/l pH : 3.36 ta : 6.2 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

SAA Economy Class International Certificate Winner 2003

in the vineyard : Soil Type: Glenrosa

Irrigation: Dry land

Age of vines: 12 - 14 years

about the harvest: Yield: 5.0 - 7.5 tonnes/ha

The Cabernet Sauvignon was harvested at 25° Balling between 16 and 24 February 2000.

The Merlot was harvested at 24.5° Balling between 6 and 9 February 2000.

in the cellar : Matured in 225 litre French oak barrels for approximately 12 months after which it received an egg-white fining before further maturation in tank prior to bottling.

