

L Avenir Pinotage 2000

Michelangelo Awards 2001 - Gold

SAA 2002 - First Class

Veritas 2001 - Double Gold

ABSA Top 10 Pinotage 2001 - One of Top 10

International Wine & Spirit Competition 2003 - Perold Trophy Winner

Concours Mondial Bruxelles 2002 - Gold

Deep red with purple edges. Dark chocolate, mocha and ripe banana on the nose. Rich ripe plummy fruit combined with spice, fills the mouth and ends with a long ripe tannic finish.

variety : Pinotage | Pinotage

winery : L'Avenir Vineyards

winemaker : Francois Naude

wine of origin : Stellenbosch

analysis : alc : 14.84 % vol rs : 2.0 g/l pH : 3.59 ta : 5.3 g/l

pack : Bottle

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ageing : Best in two to three years and should keep for up to 10 years.

in the vineyard : Soil Type: Glenrosa

Irrigation: Dry Land

Age of Vines: Old - 35 years, New - 6 years

about the harvest: Yield: Old - 3.5 tonnes/ha, New - 3.5 tonnes/ha

These grapes were harvested between 25° and 26.5° Balling, between 20 January and 7 February 2000.

in the cellar : Matured for 13.5 months in 225 litre Vicard Nevers barriques, 55% new, 45% 2nd-fill.

