

L Avenir Mon Blanc 1996

A full-bodied and complex dry white blend of classic varieties. Partial malo-lactic fermentation and slight wooding give this wine extra length on the palate.

variety : Chenin Blanc | 65% Chenin Blanc, 35% Riesling, Chardonnay

winery : LAvenir Vineyards

winemaker : Francois Naude

wine of origin : Stellenbosch

analysis : **alc** : 12.53 % vol **rs** : 3.5 g/l **pH** : 3.6 **ta** : 5.5 g/l

pack : Bottle

in the vineyard : Soil Type: Glenrosa

Irrigation: Dry land

Age of vines: 4 - 22 years

about the harvest: Yield: 4 - 6 tonnes/ha

in the cellar : 60% of wine matured in wood for 4 months and underwent malolactic fermentation in barrel.

