

L Avenir L Ami Simon 2003

SAA Wine Awards - Certificate - First and Premium Class Red Wine

Complex nose of wild mushrooms, spice and boiled sweets. Soft fruit with a hint of liquorice and velvety tannins promotes easy drinking pleasure.

variety : Cabernet Franc | 50% Cabernet Franc, 22% Merlot, 19% Pinotage, 9% Cabernet Sauvignon

winery : L'Avenir Vineyards

winemaker : Francois Naude

wine of origin : Stellenbosch

analysis : alc : 14.43 % vol rs : 2.7 g/l pH : 3.59 ta : 5.4 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle

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ageing : Drink now or the next 2 to 3 years.

in the vineyard : Soil Type: Glenrosa

Irrigation: Dry land

Age of Vines: 3 to 17 years

about the harvest: Yield: 6.5 to 9 T / ha

Harvested: Between 10 February and 17 March 2003 at 23.1 - 26.2°C.

in the cellar : Matured mostly in used small French oak barrels and the balance with staves and micro-oxygenation to improve drinkability.

