

**L'AVENIR**  
SOUTH AFRICA



## L'Avenir Grand Vin Pinotage 2005 Wine of Origin Stellenbosch

**Grape varieties:** Pinotage

**Vineyard region:** Owned by L'Avenir Estate and situated in Stellenbosch. The 'Glenrosa' soil type dominates and is characterised by a surface of decomposed shale upon an underlying clay layer.

**Harvest date:** End January to mid February 2005

**Yeast:** Selected strains

**Fermentation:** 5 days at up to 32°C in stainless steel tanks

**Maceration:** 36 hours

**Malolactic fermentation:** Completed in barrel

**Maturation:** 12 months in new French oak (225L barrels, Medium Toast)

**Fining:** None

### Wine analysis:

|                 |          |
|-----------------|----------|
| Alc/Vol:        | 14.5%    |
| Acidity:        | 3.46 g/L |
| PH:             | 3.77     |
| Residual sugar: | 2.4 g/L  |

**Bottling:** Sterile filtered to ensure safe long ageing potential if necessary and bottled under vacuum for maximum protection

**Tasting:** Intense aroma of ripe black cherries, juicy plums and dark chocolate. This rich fruit compliments a gentle oakiness, and produces a complexity of flavours that linger on the palate. The gentle tannins provide a cohesive wine structure to allow this robust wine to mature well over the next ten years and progress to a very fine, memorable wine.

**Vintage:** A warm dry summer resulted in excellent accumulation of colour pigments and sugar in very healthy grapes. The bush-vines produced low yields that focussed a greater concentration of flavours in the bunches that were nurtured. Another classic Pinotage vintage.



Dark red purple



Ripe black cherries, plums and dark chocolate with well-integrated oak



Rich & concentrated with ample ripe tannins and a very good length