

L'AVENIR
SOUTH AFRICA



L'Avenir Cabernet Franc 2006

Wine of Origin Stellenbosch

Grape varieties: Cabernet Franc

Vineyard region: Estate grapes from trellised vineyards on the farm with cool sea breeze influence.

Harvest date: 7 March 2006 to 8 March 2006

Yeast: Variety *Saccharomyces Cerevisiae* Strains (NT116, WE372)

Fermentation : These wines were carefully made with soft pumpovers every four hours for 10 – 15 minutes. The intensity of pumpovers depends from vintage to vintage to obtain the best colour and tannin extraction. Fermentation temperatures between 24 to 28 degrees and wine was pressed just after alcoholic fermentation finished.

Maceration: 24 hours cold soak only

Malolactic fermentation: 100% in tank.

Maturation: Aged in 225ℓ French oak barriques for 4 months. 50% 4th fill, 50% 5th fill.

Fining: None

Bottling: Bottled under sterile filtration

Wine analysis:

Alc/Vol:	14.0%
Acidity: (Sulphuric)	3.54 g/L
(Tartaric)	5.42 g/L
PH:	3.64
Residual sugar:	1.94 g/L

Tasting: Soft spicy with dark fruit. Fresh acidity and soft tannin structure.

Vintage: A warm dry summer resulted in excellent healthy ripe grapes, small berries, thick skins and good colour extraction. Yields were low and good concentration was experienced in all the red varieties. – Good fruit extraction from the Cabernet Franc varietal.



Crimson - red



Sandal wood, spicy with dark fruit aroma



Gentle tannin structure, well-balanced with earthy finish.