



L'Avenir Chardonnay 2006

Wine of Origin Stellenbosch

Grape varieties: Chardonnay

Vineyard region: This is a single block vineyard overlooking Stellenbosch on a south-westerly slope

Harvest date: 10 to 12 February 2006

Yeast: Selected strains *Saccharomyces Cerevisiae*

Fermentation : Fermented in stainless steel tank for 25 days at 17°C

Maceration: "Sur lie" for two months

Malolactic fermentation: 7%

Maturation: 13% of the wine was fermented and aged in French oak barrels

Fining: Isinglass

Bottling: Sterile filtration with low vacuum to preserve freshness



Wine analysis:

Alc/Vol:	13.5%
Acidity:	4.3 g/L
PH:	3.37
Residual sugar:	3.65 g/L

Tasting: Lively fruit of pears, oranges and apple with a touch of minerality on the nose. Fresh citrus fruits and roundness of dried apricot fills the palate with a soft long lasting finish.

Vintage: A warmer winter and a hot dry spring resulted in very fast growth, uneven bunch setting resulting in berry's varying in size. Overall giving very good juice with lots of freshness.



Bright greeny straw



Fresh lime and ripe peach character with hints of mineral aromas



Full flavoured and well balanced