



L'Avenir Chenin Blanc 2006

Wine of Origin Stellenbosch

Grape varieties: Chenin Blanc



Vineyard region: 33 year old trellised vines from L 'Avenir combined for the first time with 22 and 42 year old bush vines from a farm South West from L 'Avenir. Diversity of slopes and soils gives great variation and complexity.

Harvest date: 14 February 2006. 21 to 23 February 2006

Yeast: Selected strains *Saccharomyces Cerevisiae*.

Fermentation: 19 days at 16°C

Maceration: "Sur lie" for two month in tank after fermentation

Malolactic fermentation: None

Maturation: No wood

Fining: Isinglass

Wine analysis:

Alc/Vol:	13.5%
Acidity:	3.79 g/L
PH:	3.38
Residual sugar:	2.20 g/L

Bottling: Sterile filtration under low vacuum to preserve freshness

Tasting: Sweet canned pineapple and fresh melon flavour. Ripe pears and pineapple up front followed by fresh apricot. The finish is soft and smooth with well balanced acidity

Vintage: A good year for Chenin Blanc with big firm bunches. Outside conditions were a bit different than usual with heavy winds drying the soils faster than expected, resulting in bunches with concentration and richness.



Bright straw yellow



Precise and intense with ripe pineapple characters



Full and rich with complex roundness