

L'AVENIR
SOUTH AFRICA



L'Avénir Pinotage 2005

Wine of Origin Stellenbosch

Grape varieties: Pinotage

Vineyard region: Estate grapes from bush vine blocks on the farm with cool sea breeze influence.

Harvest date: 26 January 2005 to 14 February 2005

Yeast: Variety *Saccharomyces Cerevisiae* Strains (WE14, NT202, 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 30 to 32 degrees and wine was pressed at 10% alcohol while the alcoholic fermentation finished in stainless tanks.

Maceration: 24 hours cold soak only

Malolactic fermentation: 100% partial in tank and in new French barriques.

Maturation: Aged in 225ℓ French oak barriques for 14 months. 30% new, 34% 2nd fill, 36% 3rd fill (2 rackings only).

Fining: None

Bottling: Filtered at time of bottling on 16 June 2006 to preserve all the fruit and natural character of the wine

Wine analysis:

Alc/Vol:	14.5%
Acidity:	3.72 g/L
PH:	3.71
Residual sugar:	2.93 g/L

Tasting: Ripe berry fruit with cassis, tones of cedar wood with intense fruitcake, sweet tobacco and sweet spice. Fresh acidity with powerful intensity, layers of fruit, chocolate, spice and balanced ripe tannins with long lingering finish.

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. – An exceptional vintage for Pinotage with long maturation potential.



Deep purple-red



Plum and cherry, intense fruit aroma



Ripe tannin structure, well-balanced with lingering cherry and mocha