



Pinotage 2007 by L'Avenir
Wine of Origin Western Cape



Grape varieties: Pinotage

Vineyard region: Selected from prime areas famous for growing the variety.

Harvest date: Beginning of February

Yeast: Variety Saccharomyces Cerevisiae Strains

Fermentation : Fermented in closed stainless steel fermenters with delicate pumpovers daily. Temperatures of fermentation between 30 & 32°C for optimal flavour extraction.

Maceration: 24 hour cold soak.

Malolactic fermentation: 100% done in tank

Maturation: Mostly tank apart from a small percentage in old oak barrels.

Fining: None

Bottling: Filtered sterile at time of bottling

Wine analysis:

Alc/Vol:	14%
Acidity:	3.65 g/L
PH:	3.5
Residual sugar:	2.5g/L

Vintage: Healthy cool summer with good ripening of grapes. Good vintage with good potential.

Tasting: Juicy, lip – smacking and astonishing. Sweet cherry and plumb aromas and flavours with soft dry tannins.



Purple-red



Sweet fruit and spice



Soft and round with smooth elegant tannins