

L'AVENIR
SOUTH AFRICA



Rosé de Pinotage 2007 by L'Avenir
Wine of Origin Western Cape

Grape varieties: 100% Pinotage

Vineyard region: Trellised vineyard on Northern slope. Glenrosa soils

Harvest date: First half of February 2007

Yeast: Selected strains *Saccharomyces Cerevisiae*

Fermentation: 22 days at 16°C - 18°C in stainless steel tanks

Maceration: 3 Hours on skins to extract colour and flavour.

Malolactic fermentation: None

Maturation: No wood

Fining: Bentonite and Isinglass

Bottling: Cold stabilized and sterile filtered at bottling under vacuum to retain fruit and freshness

Wine analysis:

Alc/Vol:	12.5%
Acidity:	3.98 g/L
PH:	3.18
Residual sugar:	4.57 g/L

Vintage: A very good vintage for the Pinotage variety. Abundance of fruit and well-balanced natural acids give a great end result

Tasting: Lively nose, full of fruit on the palate with refreshing balanced aftertaste



A gentle pastel-pink



Sweet strawberry and candy-floss backed with ripe melon and floral flavours



Fresh hint of strawberry and lime, with a crisp aftertaste