



Chenin Blanc 2007 by L'Avenir

Wine of Origin Western Cape



Grape varieties: Chenin Blanc

Vineyard region: Grapes selected from prime areas in the Western Cape for optimal fruit flavour and delicate structure.

Harvest date: First week in February

Yeast: Selected strains *Saccharomyces Cerevisiae*.

Fermentation: Cold fermented in stainless steel tanks

Maceration: Short period of lees contact after fermentation

Malolactic fermentation: None

Maturation: No wood

Fining: Bentonite and Isinglass

Wine analysis:

Alc/Vol:	13%
Acidity:	3.65 g/L
PH:	3.4
Residual sugar:	2.5 g/L

Bottling: Sterile filtered and bottled under vacuum to preserve freshness.

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

Tasting: Fresh and crisp in texture. Soft flavours of pear drops and lemon peel and lower alcohol to promote drinkability.



Light golden straw



Sweet fresh tropical fruit.



Crispy and fruity with well balanced roundness