



## L'Avenir Cabernet Sauvignon 2003

**Grape varieties:** Cabernet Sauvignon

**Vineyard region:** Estate grapes – Stellenbosch – 2 different clones from North and South-West slopes with maritime influence from the nearby Atlantic Ocean.

**Harvest date:** End of February

**Yeast:** Selected strains

**Fermentation:** 8 days at 28°C

**Maceration:** 3 weeks

**Malolactic fermentation:** Yes

**Maturation:** 18 months in 225ℓ French oak barrels

**Fining:** Egg-white

### Wine analysis:

Alc/Vol:	14.47%
Acidity:	5.9 g/L
PH:	3.56
Residual sugar:	2.9 g/L

**Bottling:** Sterile filtered when bottled under vacuum to protect fruit and preserve the natural character of the wine during maturation

### Tasting:

**Vintage:** The cabernet vine expresses its strength, richness and finesse on these Stellenbosch slopes. A relatively cold late winter reduced fungal spores. The vines enjoyed a long dormant period and cool spring conditions ensured gradual, even development without stress and disease. Small berries with excellent colour and fruit intensity. This is a well-balanced wine with a good ageing potential (5 – 8 years).



Deep garnet



Blackcurrant, dried fruits and vanilla spice



Concentrated, spicy. A classically elegant wine with ripe tannins and fine balance.