



L'Avenir Chenin Blanc 2008

Wine of Origin Stellenbosch

Grape varieties: 100% Chenin Blanc

Vineyard region: The 2.87ha planting of Chenin blanc is the oldest on the farm. Established in 1976, this single block is also one of the oldest in South Africa still used for wine production. Situated in a cooler pocket of the farm with a southerly aspect and alongside a dam, the soils seldom require additional irrigation during the hot summer months. In special years the block is prone to a touch of carefully monitored *Botrytis* infection that promotes the production of high quality, intricately complex wine.

Harvest date: 8th, 9th and 12th February 2008

Yeast: Selected strains of *Saccharomyces cerevisiae* (Vin13, NT116)

Fermentation : Fermentation at 16°C in steel tanks over a period of approximately 14-21 days.

Maceration: Skin contact limited to 2 hours.

Malolactic fermentation: None

Maturation: In stainless steel tanks on fine lees.

Fining: Bentonite and isinglass

Bottling: Bottled at L'Avenir's new state-of-the-art bottling facility on 13th January 2009, employing strict quality control procedures.

Wine analysis:

Alc/Vol:	13.5%
Acidity: (Sulphuric)	3.43g/L
(Tartaric)	5.05g/L
PH:	3.51

Tasting: A full palate abundant with the tropical flavours of pineapple, pear and melon that linger with elegance. The gentle acidity ensures this wine remains refreshing and crisp and an ideal accompaniment to a seafood delicacy on a languorous Summer's day.

Vintage: A particularly generous vintage where the Chenin blanc bush-vines prospered under dry ripening conditions that allowed a healthy delivery of grapes to the cellar.



A crisp pale straw yellow and beautiful clarity



Precise and intense with a ripe pineapple character



Full and rich with a complex roundness and refreshing acidity.