



L'Avenir Grand Vin Pinotage 2005 Wine of Origin Stellenbosch

Grape varieties: Pinotage

Vineyard region: Owned by L'Avenir Estate and situated in Stellenbosch. The 'Glenrosa' soil type dominates and is characterised by a surface of decomposed shale upon an underlying clay layer.

Harvest date: End January to mid February 2005

Yeast: Selected strains

Fermentation: 5 days at up to 32°C in stainless steel tanks

Maceration: 36 hours

Malolactic fermentation: Completed in barrel

Maturation: 12 months in new French oak (225L barrels, Medium Toast)

Fining: None

Wine analysis:

Alc/Vol:	14.5%
Acidity:	3.46 g/L
PH:	3.77
Residual sugar:	2.4 g/L

Bottling: Sterile filtered to ensure safe long ageing potential if necessary and bottled under vacuum for maximum protection

Tasting: Intense aroma of ripe black cherries, juicy plums and dark chocolate. This rich fruit compliments a gentle oakiness, and produces a complexity of flavours that linger on the palate. The gentle tannins provide a cohesive wine structure to allow this robust wine to mature well over the next ten years and progress to a very fine, memorable wine.

Vintage: A warm dry summer resulted in excellent accumulation of colour pigments and sugar in very healthy grapes. The bush-vines produced low yields that focussed a greater concentration of flavours in the bunches that were nurtured. Another classic Pinotage vintage.



Dark red purple



Ripe black cherries, plums and dark chocolate with well-integrated oak



Rich & concentrated with ample ripe tannins and a very good length