



L'Avenir Merlot 2006
Wine of Origin Stellenbosch

Grape varieties: Merlot

Vineyard region: Estate grapes from trellised vineyards on the farm with North East and North West slopes.

Harvest date: 7 March 2006

Yeast: Variety Saccharomyces Cerevisiae Strains (NT50,BM45)

Fermentation : These wines were carefully made with soft pumpovers 3 times per day for 20 minutes. The intensity of pumpovers depends from vintage to vintage to obtain the best colour and tannin extraction. Fermentation temperatures between 26 to 28 degrees and wine was pressed just after alcoholic fermentation finished.

Maceration: 24 hours cold soak only

Malolactic fermentation: 100% in tank.

Maturation: Aged in 4th fill 225l French oak barriques for 8 months.

Fining: None

Bottling: Bottled under sterile filtration

Wine analysis:

Alc/Vol:	14.0%
Acidity: (Sulphuric)	4.06 g/L
(Tartaric)	6.22 g/L
PH:	3.49
Residual sugar:	2.0 g/L

Tasting: Well balanced tannin structure with a lasting mouthfeel and rich red fruit finish.

Vintage: A warm dry summer resulted in excellent healthy ripe grapes, small berries, thick skins and good colour extraction. Yields were low and good concentration was experienced in all the red varieties.



Deep ruby



Ripe red strawberries, cedar with intense fruit aroma



Soft tannin structure, well-balanced with rich red fruit finish.