

L'Avenir Sauvignon Blanc 2006



Grape varieties: Sauvignon Blanc

Vineyard region: L'Avenir – W O Stellenbosch. Three different blocks with different clones situated on the highest part of the farm positioned in such manner to receive the cool sea breezes from False Bay coast. This area is unique because of the ridge of decomposed granite and shale that gives richness to the vines – optimal soils for good Sauvignon Blanc production.

Harvest date: 1 to 8 February 2006.

Yeast: Selected strains *Saccharomyces Cerevisiae*.

Fermentation: 17 days at 16°C in stainless steel.

Maceration: “Sur lie” for six weeks in tank after fermentation.

Malolactic fermentation: None

Maturation: No wood

Fining: PVPP and Isinglass

Bottling: Sterile filtered under low vacuum to preserve freshness.

Wine analysis:

Alc/Vol:	13 %
Acidity:	4.3 g/L
PH:	3.30
Residual sugar:	1.97 g/L

Vintage: With unstable climatic change the harvest of all three blocks happened within 8 days. Outer bunches of the canopy ripened faster than the inside, due to very hot conditions and strong winds. Bunches inside canopy were greener and gave good balance between tropical and herbaceous flavours.

Tasting: Clean nose of green pepper, lime and ripe tropical fruit. Crispy palate with guava and lemon flavours followed by a long lingering finish.



Light gold with green tinge.



Fresh and tropical.



Well balanced with ripe fruit and zesty acidity.