



L'Avénir Stellenbosch Classic 2005 Wine of Origin Stellenbosch

Grape varieties: Cabernet Sauvignon 60%, Merlot 20%, Cabernet Franc 20%

Vineyard region: L'Avénir Vineyards
Stellenbosch Origin – Glenrosa type (decomposed shale with clay underneath).

Harvest date: End of January to mid March

Yeast: Selected strains

Fermentation: 5 days at up to 25 - 32°C in stainless steel tanks

Maceration: Cold maceration for 36 hours

Malolactic fermentation: Yes

Maturation: 14 months in French barrels.

Fining: None

Wine analysis:

Alc/Vol:	14.0%
Acidity: (Sulphuric)	3.79 g/L
(Tartaric)	5.8 g/L
PH:	3.56
Residual sugar:	3.3 g/L

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

Tasting : This elegant blend expresses sound harmony showing good fruit, power, well-balanced with perfectly ripe tannins. The blend is composed of Cabernet Sauvignon, Merlot and Cabernet Franc.

Vintage : A warm dry summer resulted in excellent healthy ripe grapes. Yields were relatively low and good concentration of flavours were experienced in all the red varieties.



Deep garnet



Blackcurrant, cherry and chocolate



Ample, silky texture underlined by beautifully ripe tannins.