



## WINEMAKER

Dirk Coetzee

## TECHNICAL DATA

Acidity  
5.7 g/L - 3.53pH:  
Alcohol  
14%

SUGGESTED RETAIL PRICE:  
\$23.99

# L'AVENIR

## PROVENANCE PINOTAGE 2014

### BACKGROUND

L'Avenir estate was founded by Mauritian-born, Marc Wiehe, in 1992. In tribute to the celebrated terroir of the historical Stellenbosch wine region, L'Avenir focuses on producing elegant wines which showcase their unique setting. The two varietals which form the foundation stone of the South African wine industry respect the heritage of Chenin Blanc while embracing the innovation inherent in Pinotage.

Despite L'Avenir Estate only having been established in 1992, the soils have been under vine since the beginning of the Stellenbosch wine region. The majority of the vineyards have reached full maturity, resulting in naturally limited yields of the highest quality grapes. The focus is kept on the vineyards, in order to produce premium quality grapes. Based at the foothills of the Simonsberg mountain range within an area referred to as the "Golden Triangle" of wine. The soil types are varied and include Glenrosa, which is considered to be one of the Cape's best soil configurations for vines. A vein of disintegrated shale, which is particularly suited to Pinotage vines, runs through the property.

### APPELLATION

Stellenbosch, South Africa

### VARIETAL COMPOSITION

100% Pinotage

### WINEMAKING & VINTAGE NOTES

33.5 acres of Pinotage is planted with the oldest vineyard established in 1985, and most recent planting in 2015. 100% are trellised vines. There are blocks of Pinotage situated on various aspects of a large hill that comprises L'Avenir, allowing certain blocks to be isolated for specific vinification styles and premium wines. The Indian Ocean is less than 13 miles away, and gentle afternoon sea-breezes drift over the farm and exert a cooling influence against the Cape sun.

Warm weather led to fast ripening and an early harvest. Grapes were very healthy for the fact that we didn't receive any rain at the start of harvest. Maximum hang time was given to help with the development of aromas and phenolic ripeness

Harvested in February 2014. Fermentation temperatures were maintained below 82°F, and the wine was pressed off the skins between 3-7°B of sugar left—in order to prevent over-extraction of seed tannins, and to ensure delicateness of the wine. 24–36 hours of cold soak 100% Malolactic fermentation performed partially in tank and part in 1st use French Oak barrels

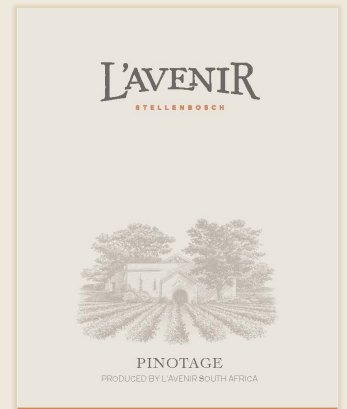
### AGEING

Aged in 1st-5th use 225L French and Hungarian oak barrels for 12-15 months.

### TASTING NOTES

After an impressive introduction of dark berries, this rich red wine unravels with layers of floral notes, vanilla and tempting toffee. Its beautiful balance of flavors and velvety texture depart with a lasting impression of depth and elegance.

L'AVENIR  
STELLENBOSCH



DISTINCTLY SOUTH AFRICAN  
WINES WITH A FRENCH FLAIR

