

L'AVENIR

STELLENBOSCH

L'AVENIR GLENROSÉ 2018

South Africa's first luxury rosé. The GlenRosé was inspired by a trip to Provence by L'Avenir's winemaker, Dirk Coetzee. Although the wine is influenced by French flair and elegance, it is made from Pinotage and is as proudly South African as can be.



BLOCK 2

Produced from a section of a vineyard, which is situated on the highest point of L'Avenir. With constant wind, elevation and a longer ripening period, this vineyard is specifically managed to craft elegant and refreshing rosé.

Planting year 1994

Altitude 225m

Number of vines 4 231

Trellising system Trellised bush vines

Soil type Glenrosa

WINEMAKER'S NOTES

Colour

A pale onionskin colour.

Nose

Elegant notes of pomegranate, ruby grape fruit and crushed raspberries.

Palate

A crisp and impressive entry of bright fruit and crisp acidity is followed by smooth textured mid-palate with a long and seductive finish.

THE 2018 VINTAGE

Another consecutive dry and early vintage for Stellenbosch. L'Avenir's wines have shown notable elegance, delicate fruit flavours and lower alcohols. This is specifically relevant to rosé, which is picked early to retain natural freshness and elegance.

IN THE CELLAR

Grapes were harvested by hand at optimal ripeness. Only free run juice was used and skin contact was determined in individual batches. A 15% portion of the wine was matured in large French oak barrels for two months.

Ageing potential

A finely balanced and textured wine, with a crisp natural acidity. The GlenRosé will most certainly develop complexity with age.

Analysis

Alcohol: 13%
TA: 6.0 g/L
pH: 3.33
RS: 2.8 g/L

FOOD PAIRING

The elegance of GlenRosé is matched by delicate salmon sashimi or grilled lobster.