

### TASTING

An elegant reference of Stellenbosch Pinotage. The L'Avenir Provenance Pinotage is medium-bodied, exhibiting a fine balance between fruit and spiciness, with a smooth and refined texture.

### COLOUR

Ruby red.

### BOUQUET

Attractive notes of cherries and mulberries, complemented by the sweet spiciness that is typical to fine Pinotage.

### TASTE

Medium-bodied, with fine-grained, silky tannins. The palate is smooth and offers seductive notes of crushed pomegranate, juicy plums and black cherries.

Refined and sophisticated, with a delicate balance, showcasing the finesse and restrained power of modern Pinotage.

### WINE ANALYSIS

ALC/VOL 13.5 %

TARTACTIC ACIDITY 5.9 g/L

pH 3.52

RESIDUAL SUGAR 3.1 g/L



### THE VINTAGE

Another consecutive dry and early vintage for Stellenbosch. L'Avenir's wines have shown notable elegance, with silky tannins, delicate fruit flavours and lower alcohols. These wines are specifically drinking well at a younger age, but great balance and a fine tannin structure promise impressive ageing potential.

### THE VINEYARDS

A selection of the finest Pinotage vineyards on the northern slopes of L'Avenir Estate. Soil types include Glenrosa and Oakleaf – known for the production of magnificent Stellenbosch reds, with notable ageing potential.

### AGE OF VINES

On average 19 years.

### AVERAGE YIELD

8 tonnes per hectare.

### WINEMAKING

Grapes were harvested by hand at optimal ripeness. Each vineyard was individually vinified. Once the grapes were crushed, the mash was cooled and fermentation took place for 5-10 days at 26°C. Upon completion of malolactic fermentation, the wine was matured in steel tanks, as well as 300-litre French barrels for 10 to 14 months, using a combination of new, second and third-fill French oak. The final blend was based on a meticulous barrel selection.

### AGEING POTENTIAL

10 – 15 years from vintage under ideal cellaring conditions.

### FOOD PAIRINGS

With an alluring sweet spiciness that is unique to Pinotage, this wine pairs remarkably well with a mild Indian curry, as well as the popular Cape Malay dish, bobotie.