

L'AVENIR

STELLENBOSCH

L'AVENIR SINGLE BLOCK PINOTAGE 2017

This collector's item is made from a selection of only the finest barrels produced from L'Avenir's famed Block 2 Pinotage vineyard. Produced in the honour of L'Avenir's former winemaker and a pioneer of Stellenbosch Pinotage, Francois Naudé, this wine is L'Avenir's flagship and the pinnacle of modern, Stellenbosch Pinotage.



BLOCK 2

An exclusive geological vein comprising weathered shale has consistently yielded the best quality Pinotage at L'Avenir. Block 2 is situated at the core of this special site, on the highest point of L'Avenir Hill. The first single vineyard wine from Block 2 was produced in 2004. This was the start of one of the most iconic South African wines.

Planting year 1994

Altitude 225m

Number of vines 4 231

Trellising system Trellised bush vines

Soil type Glenrosa

WINEMAKER'S NOTES

Nose

A symphony of violets, potpourri, dried cranberries and hints of dark chocolate. Fresh and inviting, yet complex, layered and intriguing.

Palate

Well-judged oak, fruit purity and textured richness are hallmarks of this world class wine. The palate is generous and complex, with fresh cherries and a subtle, sweet spiciness that distinguishes fine Stellenbosch Pinotage.

THE 2017 VINTAGE

Regarded as a top Stellenbosch red wine vintage. Berry size was small, resulting in concentrated flavours and bold, fruity wines. The vintage is characterised by generous and characterful and smooth wines, that are showing great complexity and smoothness at a younger age.

IN THE CELLAR

After being hand-sorted, destemmed and only lightly crushed, the grapes remained in a tank for three days of cool maceration, before fermentation started through natural yeasts. Fermentation took place in stainless steel tanks, as well as a French oak barrels. The wine was matured in 300 litre French oak barrels of which about 15% were new. Only the best 14 barrels were selected for the final blend.

Ageing potential

20-25 years

Analysis

Alcohol: 14.5%

TA: 5.5 g/L

pH: 3.51

RS: 2.8 g/L

FOOD PAIRING

A fine choice for Peking duck or ostrich fillet with a cranberry reduction.