

L'AVENIR

STELLENBOSCH

PROVENANCE STELLENBOSCH CLASSIC 2017

WINE OF ORIGIN STELLENBOSCH

TASTING NOTES

An elegant and timeless Stellenbosch blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Medium-bodied, exhibiting a fine balance between fruit and spiciness, with a smooth and refined texture.

APPEARANCE

Deep garnet red.

BOUQUET

Attractive notes of fynbos, cloves and subtle cinnamon is complemented by lively freshness of raspberries and ripe cherries.

TASTE

Medium-bodied, with a fine-grained, silky tannins. The palate offers seductive notes of subtle spice, macerated strawberries and a hint of dried tobacco. Refined and sophisticated, with a delicate balance between finesse and restrained power.

WINE ANALYSIS

ALC/VOL 13.5 %

TARTACTIC ACIDITY 5.9 g/L

pH 3.52

RESIDUAL SUGAR 3.1 g/L



GRAPE VARIETIES

51% Cabernet Sauvignon, 17% Cabernet Franc, 32% Merlot.

THE VINTAGE

Another consecutive dry and early vintage for Stellenbosch. L'Avénir'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 VINEYARD

A selection of the finest Cabernet Sauvignon, Merlot and Cabernet Franc vineyards on the northern slopes of L'Avénir Estate. Soil types include Vilafonte and Oakleaf – known for the production of magnificent Stellenbosch reds of notable ageing potential.

AGE OF VINES

On average 23 years.

AVERAGE YIELD

7.5 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 225-litre French barrels for 10 to 14 months, using a combination of new and second-fill French oak. The final blend was based on a meticulous barrel selection.

FOOD PAIRINGS

A finely structured, yet serious wine, which will bring the best out of char-grilled ostrich fillets.