

L'AVENIR

STELLENBOSCH

L'AVENIR SINGLE BLOCK CHENIN BLANC 2018

L'Avenir was a pioneer of old vines Stellenbosch Chenin Blanc, with the first old vine, single vineyard wine produced in 2007. The celebrated Block 30 Chenin Blanc vineyard has stood the test of time and consistently produces wines of exceptional quality and character. The L'Avenir Single Block Chenin Blanc epitomises authentic, South African Chenin Blanc and is known for its ageability, texture and fine balance.

BLOCK 30

Situated in a secluded little valley next to a lake on L'Avenir Estate, Block 30 vitally benefits from the cooling effect of breezes that sweep across the water. Homogenous, poor soil limits vineyard vigour, resulting in balanced vines. The combination of a unique micro-climate, moderate growth and old vines yield small bunches, with tiny berries and concentrated flavour.

Planting year 1971

Altitude 180m

Number of vines 3 675

Trellising system Trellised bush vines

Soil type Longlands

WINEMAKER'S NOTES

Nose

A mesmerising nose of blossoms, ripe pears, sweet oranges and a delicate hint of almond.

Palate

A generous wine that lingers on the palate with well-balanced acidity and subtle oak nuances. With rich fruit flavours and a whisper of honey, the wine is intricate and delicate. Well balanced, with impressive texture, depth and concentration

THE 2018 VINTAGE

A moderate vintage, which marked the end of a four year drought. The 2018 vintage delivered low yields of small but healthy bunches. This vintage was characterised by good natural acidity and intense fruit flavours, with very little botrytis.

IN THE CELLAR

After five hours of skin contact, fermentation started in cooled stainless steel tanks. The fermenting juice was then transferred to large first to third fill French oak barrels. The wine was left on the healthy lees in these barrels and battonage was performed on a regular basis to naturally enhance the complexity and mouth feel of the wine.

Ageing potential

10-15 years

Analysis

Alcohol: 14.0%

TA: 5.8 g/L

pH: 3.48

RS: 1.7g/L

FOOD PAIRING

A fine choice for decadent seafood, such as abalone, steamed cod or pan-seared scallops.

