

TASTING

An elegant reference of Stellenbosch Pinotage. The L'Avenir Provenance Pinotage is medium-bodied with fragrant floral and black cherry aromas and a hint of spiciness, rounded off by a smooth lingering finish.

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 : 14.27% vol.

TARTACTIC ACIDITY : 5.5 g/L

pH : 3.54

RESIDUAL SUGAR : 2.4 g/L



THE VINTAGE

The 2022 vintage kick-started with ideal Winter conditions. Late rains contributed to even growth providing an excellent foundation for the crop. The season was cool with moderate weather conditions during harvest, slowing down ripening and allowing the vines to develop impressive fruit intensity. The vintage promises to deliver elegant wines with moderate to low alcohol, a fine tannin structure and concentrated flavours.

THE VINEYARDS

A selection of the finest Pinotage vineyards on the northern and western 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 21 years.

AVERAGE YIELD

9 tonnes per hectare.

WINEMAKING

Grapes were harvested by hand at optimal ripeness. Each vineyard was individually vinified. Once the grapes were crushed, cold maceration took place for three days followed by fermentation at 24-26°C for 5-10 days. Upon completion of malolactic fermentation, the wine was matured in steel tanks, as well as 225 and 300 litre French barrels for 18 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.