

L'AVENIR

STELLENBOSCH

L'AVENIR SINGLE BLOCK PINOTAGE 2021

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, François 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 2021 VINTAGE

The 2020 vintage is considered as a highlight of the decade. With sufficient water, moderate temperatures and healthy, but balanced vigour, it was a vintage that delivered grapes with high natural acidity and concentrated flavours.

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 naturally, followed by the addition of . 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: 3.56

RS: 2.4 g/L

FOOD PAIRING

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