

TASTING NOTES

A crisp and delicate expression of Stellenbosch Chenin Blanc. This blend of French oak matured and unwooded Chenin Blanc from old vineyards presents a fine balance of natural acidity, generous fruit and a touch of roasted almonds.

APPEARANCE

A crisp pale straw yellow with beautiful clarity.

NOSE

Precise and intense fruit aromas of white peach and melon, accented by subtle notes of honey and toasted almonds.

PALATE

Medium-bodied, with delicate fruit, crisp acidity and subtle spice. Complex, elegant and layered, with notes of pineapple, white peach, apricot kernels and a touch of raw honey.

WINE ANALYSIS

ALC/VOL	13.5 %
TARTACTIC ACIDITY	6.0 g/L
pH	3.33
RESIDUAL SUGAR	2.8 g/L



GRAPE VARIETIES

100% Chenin Blanc

THE VINTAGE

The 2019 vintage stands out in terms of freshness and elegance. L'Avenir's wines from this vintage boast natural acidity and crispness. Phenolic ripeness was attained at lower sugar levels resulting in wines with lower alcohols.

THE VINEYARD

A selection of vineyards on the cooler sites of L'Avenir Estate. Older vineyards of more than 40 years contribute to the depth of this wine. Young bushvine plantings have recently been established to provide a distinct blending component for future vintages.

AGE OF VINES

On average 19 years.

AVERAGE YIELD

8 tonnes per hectare

WINEMAKING

Grapes were harvested by hand at optimal ripeness. Each vineyard was individually vinified. Skin contact was limited to five hours. Fermentation took place in stainless steel tanks at 12-14°C. Half of the blending components were matured in stainless steel tanks on healthy fine lees, with regular lees stirring. The other half was matured in first to fourth fill French oak barrels, for nine months.

FOOD PAIRINGS

With bright acidity, concentrated fruit and a distinctive spicy undertone, this is a remarkably versatile food wine. Enjoy it with grilled fish, spicy prawns or mild curries.

