

An elegant, crisp and delicate expression of Pinotage rosé. Notes of fresh rose petals, raspberries and pomegranates with a hint of lime.

GRAPE VARIETIES

100% Pinotage

Average age of vines: 14 years

TERROIR

A selection of prime Stellenbosch Pinotage vineyards, that are specifically managed for Rose production. Pinotage is a early ripening variety, which develops delicate flavours of grapefruit and raspberries early in the season.

VINIFICATION

Grapes were harvested by hand at optimal ripeness, with Pinotage boasting a high natural acidity. Limited skin contact of not more than four hours resulted in an eye-catching pale pink colour. Fermentation took place in cooled, stainless steel tanks.

TASTING

Appearance: An alluring pale pink, reminiscent of salmon and hues of sunset.

Nose: Notes of fresh raspberries, pomegranate and lime, with a subtle hint of rose petals.

Palate: Crisp but delicate, with a refreshing balance between vibrant fruit, floral notes and natural acidity.

An ideal wine to enjoy with sushi or fresh oysters.

VINTAGE NOTE

The 2025 harvest began slightly later than previous years due to late winter rainfall, cooler nights, and a mild start to summer. These conditions allowed for slow, even ripening and contributed to excellent fruit quality. Grapes arrived at the cellar in optimal condition, with bright acidity, balanced sugar levels, and expressive aromatics. The vintage shows great promise, with wines expected to display clarity, finesse, and a strong sense of place—hallmarks of L'Avenir's style and terroir.



WINE ANALYSIS

ALCOHOL CONTENT : 13.2% Alc/

Vol. ACIDITY : 6.2 g/L

PH : 3.2

RESIDUAL SUGAR : 2.1 g/L

Allergenes contains sulfites