L'AVENIR
STELLENBOSCH

MÉTHODE CAP CLASSIQUE
L'AVENIR PINOTAGE ROSÉ 2018

TASTING NOTES

Crisp, fresh and inviting, this dazzling Cap Classique is elegant, complex and made to satisfy.

APPEARANCE

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A vibrant, clear sunset pink that will evolve into light onion-skin over time.

NOSE

The nose shows grapefruit and lemon, bruised apple as well as typical notes of brioche, pastry and dough.

PALATE

Medium-bodied with lively acidity. A delicate and creamy mousse gives a rounded mouthfeel with flavours of lemon, pomegranate and ginger biscuits.

WINE ANALYSIS

ALC/VOL: 12.0%
TARTACTIC ACIDITY: 6.54 g/L
pH: 3.17
RESIDUAL SUGAR: 6.6 g/L

FOOD PAIRINGS

A canapés best friend! This sparkling rosé is the perfect match for smoked salmon, as well as parma ham.

VINEYARD REGION

Selection of specific Stellenbosch vineyards that were harvested earlier by hand to give higher acidity and elegant flavours. The Atlantic Oceans offers a gentle afternoon breeze which drifts over the farm to exert a cooling influence again in the later afternoon Cape sun.

HARVEST DATE

End January – mid February 2018

YEAST

Selected commercial strain of Saccharomyces cerevisiae / bayanus.

FERMENTATION

In stainless steel tanks at 14° for up to 14 days.

SECONDARY FERMENTATION

In bottle to reach alcohol percentage of 12.0% and pressure of 5-6 bar.

MACERATION AFTER 1ST FERMENTATION:

'Sur lie' in stainless steel tank for 3 months.

MALOLACTIC FERMENTATION

Zero malolactic fermentation.

MATURATION AFTER SECONDARY FERMENTATION:

18 months in bottle, on the lees.

FINING

Bentonite fining of the base wine prior to onset of alcoholic fermentation.

VINTAGE

Another consecutively dry and early vintage for Stellenbosch. L'Avenir's wines have shown notable elegance, with silky tannins, delicate fruit flavours and lower alcohols. These wines are specifically drinking well at a younger age, but great balance and a fine tannin structure promise impressive ageing potential.