

## PROVENANCE CHENIN BLANC 2025

WINE OF ORIGIN STELLENBOSCH

### TASTING NOTES

A crisp and delicate expression of Stellenbosch Chenin Blanc. A blend of French oak matured and unwooded Chenin Blanc from old vineyards. The wine presents a fine balance of natural acidity, apple, white peach and citrus notes with 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: 14.27%

TARTACTIC ACIDITY: 6.1 g/L

pH: 3.32

RESIDUAL SUGAR 2.0 g/L



### GRAPE VARIETIES

100% Chenin Blanc

### THE VINTAGE

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. Wines from this vintage display clarity, finesse, and a strong sense of place - hallmarks of L'Avenir's style and terroir.

### THE VINEYARD

A selection of vineyards on the cooler south-western sites of L'Avenir Estate highly influenced by cool Atlantic breezes. Older vineyards of more than 50 years contribute to the depth of this wine.

### AGE OF VINES

On average 24 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. 60% of the blending components were matured in stainless steel tanks on healthy fine lees, with regular lees stirring. The other 40% 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.