

PROVENANCE STELLENBOSCH CLASSIC 2023

WINE OF ORIGIN STELLENBOSCH

TASTING

An elegant and timeless Stellenbosch Cape blend of Pinotage, Cabernet Sauvignon, Merlot and Cabernet Franc. Medium-bodied, exhibiting a fine balance between fruit and spiciness, with a smooth and refined texture.

APPEARANCE

Deep ruby red.

BOUQUET

Attractive notes of blackberries, plums and cherries, complemented by earthy and savoury notes with a hint of sweet spice.

TASTE

Medium-bodied, with a fine-grained, silky tannins. The palate offers seductive notes of red and dark fruit and a hint of cinnamon and nutmeg. Refined and sophisticated, with a lingering finish.

WINE ANALYSIS

ALC/VOL 13.9 %

TARTACTIC ACIDITY 6.0 g/L

pH 3.57

RESIDUAL SUGAR 2.3 g/L



GRAPE VARIETIES

33% Pinotage, 32% Cabernet Sauvignon, 29% Cabernet Franc, 6% Merlot.

THE VINTAGE

The 2023 vintage benefited from ideal dry and moderate growing conditions. Low yields resulted in grapes of excellent quality, fruit intensity and food acidity. This vintage delivers elegant wines with moderate to low alcohol, a fine tannin structure and concentrated flavours.

THE VINEYARD

A selection of the finest Pinotage, Cabernet Sauvignon, Merlot and Cabernet Franc vineyards on the northern slopes of L'Avenir Estate. Soil types include Vilafonte and Oakleaf - known for the production of magnificent Stellenbosch reds of notable aging potential.

On average 27 years.

AVERAGE YIELD

7.5 tonnes per hectare

WINEMAKING

Grapes were harvested by hand at optimal ripeness. Each vineyard was individually vinified. Once the grapes were crushed, the mash was cooled and fermentation took place for 5-10 days at 26° C. Upon completion of malolactic fermentation, the wine was matured in 225-litre French barrels for 10 to 14 months, using a combination of new and second-fill French oak. The final blend was based on a meticulous barrel selection.

FOOD PAIRINGS

A finely structured, yet elegant wine, which will bring the best out of char-grilled ostrich fillets.