

L'AVENIR

STELLENBOSCH

L'AVENIR SINGLE BLOCK CHENIN BLANC 2025

L'Avenir was a pioneer of old vines Stellenbosch Chenin Blanc, with the first old vine, single vineyard wine produced in 2007. The celebrated Block 30 Chenin Blanc vineyard has stood the test of time and consistently produces wines of exceptional quality and character. The L'Avenir Single Block Chenin Blanc epitomises authentic, South African Chenin Blanc and is known for its ageability, texture and fine balance.



BLOCK 30

Situated in a secluded little valley next to a lake on L'Avenir Estate, Block 30 vitally benefits from the cooling effect of breezes that sweep across the water. Homogenous, poor soil limits vineyard vigour, resulting in balanced vines. The combination of a unique micro-climate, moderate growth and old vines yield small bunches, with tiny berries and concentrated flavour.

Planting year 1973

Altitude 180m

Number of vines 3 675

Trellising system Trellised bush vines

Soil type Longlands

WINEMAKER'S NOTES

Nose

A mesmerising nose of white blossoms, lemon, grapefruit peel and a delicate hint of honey.

Palate

A generous wine that lingers on the palate with well-balanced freshness, acidity and subtle oak nuances. With rich fruit flavours and a whisper of honey, the wine is intricate and delicate. Well balanced, with impressive texture, depth and concentration

THE 2025 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.

IN THE CELLAR

Five hours of skin contact takes place before pressing (separating the skins from the juice). The first 10% of fermentation occurs in cooled Stainless Steel tanks. The fermenting juice was then transferred to large first to third fill French oak barrels for 14 months. The wine was left on the healthy lees in these barrels and battonage was performed on a regular basis to naturally enhance the complexity and mouth feel of the wine.

Ageing potential

10-15 years

Analysis

Alcohol: 14.19%

TA: 5.8 g/L

pH: 3.40

RS: 2.5 g/L

FOOD PAIRING

A fine choice for decadent seafood, such as abalone, steamed cod or pan-seared scallops.