

L'AVENIR

STELLENBOSCH

L'AVENIR GLENROSÉ 2025

South Africa's first luxury rosé. The GlenRosé was inspired by a trip to Provence by L'Avenir's winemaker, Dirk Coetzee. Although the wine is influenced by French flair and elegance, it is made from 100% Pinotage and is as proudly South African as can be.

BLOCK 4A & 6B

Produced from a two section of Pinotage vineyards situated on the highest slopes of L'Avenir. With constant wind, elevation and a longer ripening period, these vineyards are specifically managed to craft elegant and refreshing rosé.

Planting year 2007 & 2015

Altitude 200m/210m

Trellising system Trellised vines

Soil type Glenrosa & Longlands

WINEMAKER'S NOTES

Colour

A pale onionskin colour.

Nose

Elegant notes of pomegranate, ruby grape fruit, strawberries and raspberries.

Palate

A crisp and impressive entry of bright fruit and acidity is followed by smooth textured mid-palate with a long and seductive finish.

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. 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.

IN THE CELLAR

Grapes were harvested by hand at optimal ripeness. Only free run juice was used. A 20% portion of the wine was fermented and matured in large French oak barrels for six to nine months.

Ageing potential

A finely balanced and textured wine, with a crisp natural acidity. The GlenRosé will most certainly develop complexity with age.

Analysis

Alcohol: 13.52%

TA: 6.4 g/L

pH: 3.29

RS: 2 g/L

FOOD PAIRING

The elegance of GlenRosé is matched by delicate salmon sashimi or grilled lobster.

