

# L'AVENIR

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## L'AVENIR GLENROSÉ 2026

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 2026 VINTAGE

The 2026 harvest at L'Avenir started much earlier than usual, following a fast-paced growing season. Overall grape quality was excellent, with slightly higher yields than the previous year. Although dry conditions required careful vineyard management to maintain fruit balance, the grapes arrived at the cellar in healthy condition. The 2026 vintage wines are showing great promise, characterized by exceptional fruit purity and the refined structure typical of L'Avenir.

### IN THE CELLAR

Grapes were harvested by hand at optimal ripeness. Only free run juice was used. A small 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: 13.51%

TA: 5.9 g/L

pH: 3.38

RS: 1.6 g/L

### FOOD PAIRING

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

