

# L'AVENIR

STELLENBOSCH

## L'AVENIR GLENROSÉ 2022

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 Pinotage and is as proudly South African as can be.

### BLOCK 2

Produced from a section of a vineyard, which is situated on the highest point of L'Avenir. With constant wind, elevation and a longer ripening period, this vineyard is specifically managed to craft elegant and refreshing rosé.

**Planting year** 1994

**Altitude** 225m

**Number of vines** 4 231

**Trellising system** Trellised bush vines

**Soil type** Glenrosa

### WINEMAKER'S NOTES

#### Colour

A pale onion-skin colour.

#### Nose

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

#### Palate

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

### THE 2022 VINTAGE

The 2022 vintage kick-started with ideal Winter conditions. Late rains contributed to even growth providing an excellent foundation for the crop. The season was cool with moderate weather conditions during harvest, slowing down ripening and allowing the vines to develop impressive fruit intensity. The vintage promises to deliver elegant wines with moderate to low alcohol, a fine tannin structure and concentrated flavours.

### IN THE CELLAR

Grapes were harvested by hand at optimal ripeness. Only free run juice was used and skin contact was determined in individual batches. A 15% portion of the wine was matured in large French oak barrels for two 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: 13.93%

TA: 6.1 g/L

pH: 3.40

RS: 1.4 g/L

### FOOD PAIRING

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

