



LE VIN DE  
FRANÇOIS  
2012

TASTING NOTE

“Traditional deep and dark purple-red colour. The perfumed ripe fruit nose is complimented by cinnamon, spice, subtle notes of oak and whiffs of dried bananas.

Black cherries, vanilla and a variety of juicy black fruit flavours, creates a complex taste that fills the mouth and nasal cavities. The intense flavour perfectly balanced with fine tannins, ensures a very long and mouth-watering aftertaste. A great example of power and elegance”

Alc. 14,60 T/A 5,53 g/l pH 3,57 R/S 2,63 g/l

2011/12  
CROWNING  
SEASON

VINTAGE REPORT 2012

150314  
SATURDAY  
15<sup>TH</sup> MARCH 2014  
L.V.d.F

The 2012 harvest season was characterized by healthy, ideal growing conditions and a cool, though lengthened, harvesting period without rain or prolonged heat. Dwindling water supplies, especially in the coastal region, caused a systematic decrease in the anticipated crop over the season, although in total it still exceeded that of 2011.

The 2012 season kicked off with sufficient cold, but a drier winter than usual - in the coastal regions especially, in Stellenbosch it will be remembered as being a very dry season with ideal, cool weather conditions during the ripening period, with Nietvoorbij weather station recording 82 mm less rainfall than the long term average from June to August, with the result that several irrigation dams did not have sufficient water supplies.

Bud burst occurred about seven days earlier than usual and cooler conditions after bud burst caused initial shoot growth to be slow, followed by warmer conditions that boosted growth again. At the end of September rainfall still lagged 176 mm below the annual average. Inclement weather conditions of September rainfall still lagged 176 mm below the annual average. Inclement weather conditions prevailed during flowering and set, although not influencing Pinotage that much. Favourable, cool conditions prevailed from the pea bud stage to véraison, and December was characterized by less wind than usual. Although abundant rainfall occurred in November, the cooler weather delayed ripening and the crush commenced one week later than normal. The second half of the ripening period was accelerated by above average temperatures in March, but luckily all our Pinotage grapes were safely in the cellars by then. According to Nietvoorbij's data it was the fourth driest year over the past 44 years.

THE HARVEST

150314  
SATURDAY  
15<sup>TH</sup> MARCH 2014  
\*\*\*\*\*  
Launch of the  
2 0 1 2  
Le Vin de François  
CAPE TOWN  
\*\*\*\*\*  
C H E F :  
Stelios Barnard  
L.V.d.F

Although the limited water resources and adverse conditions during flowering resulted in a smaller crop, the slow ripening resulted in good colour and flavour quality (especially in red cultivars) with intense fruit and without any green flavours.

**The WINES:** Due to the less rain etc., berries were smaller and good colours and intense flavours were observed as a result thereof. The cooler weather also slowed down sugar accumulation and optimal ripeness was achieved at slightly lower sugar content than usual. Particularly because of it's early-ripening status, the superb quality of Pinotage produced this year is evident in the 2012 Le Vin de Francois 'blend'

## TASTING NOTES OF THE DIFFERENT COMPONENT WINES.

[All from Vintage 2012] Alphabetical order

1 BEYERSKLOOF PINOTAGE

Anri Truter  
[Wine of Origin Stellenbosch]

The fourth time selected as a component for the blend. The wine was made from two different 16 year old bush-vine blocks; both planted in the gravelly soils of the Bottelary hills area outside Stellenbosch. Intensive canopy management yielded only 5,5 tons per hectare. After alcoholic fermentation the wine was transferred to two different new small French oak barrels for MLF and maturation for 15 months.

“Very deep colour with an intense nose of ripe black cherries and plums. The palate is complex with all the flavours in perfect balance with the well integrated wood, acidity and soft tannins giving a long and pleasing aftertaste.”

2 DELHEIM PINOTAGE

Reg Holder  
[Wine of Origin Stellenbosch]

For a record 6th time in the blend from the famous Protea block planted on Vera Cruz - the family's prime Estate for red wines. This 17year old bush-vine block planted on the lower slopes of the Klapmuts-kop, looks directly onto Table Mountain in the distance. Made in the Delheim cellar against the Simonsberg and matured for approximately 18 months in total. First in a new 225 litre French barrique for about 15 months and thereafter for another 3 months in an older barrel to ensure perfect harmony between fruit and wood.

“Deep colour with lots of red and dark fruit, spice and hints of vanilla oak on the nose. Ripe plummy fruit combined with blackberry flavours gives a complexity that is enhanced by spiciness from the oak. The intense juicy flavour is supported by well integrated tannins to produce the desired structure and elegance”

3 KANONKOP PINOTAGE

Abrie Beeslaar  
[Wine of Origin Stellenbosch]

Another wine from these world renowned, 46year old, dry-land bush-vines growing on the upper slopes of the Simonsberg mountain. Planted at 250-300 metres above sea level, to catch the cool evening breezes of the nearby Atlantic Ocean. Fermented in traditional open fermenters with two-hourly punch-downs over a period of 4 days. Matured in a new small French oak barrel for a period of 17 months.

“Deep crimson colour with purple edges. Typical intense Pinotage fruit with a touch of perfume on the nose. The complex palate of dark fruits and spice with a touch of Mocha combines perfectly with the well integrated wood flavours and structured ripe tannins to ensure a long and lingering finish”

4 LANZERAC PINOTAGE

Wynand Lategan  
[Wine of Origin Stellenbosch]

Also here for the 6th time with a wine from the well known “Amper Bo” vineyard, situated on the Northern slopes of the Bottelary Hills. These low-yielding bush-vines produces deeply flavoured grapes that were ‘naturally’ fermented without any addition of yeast. Made in the Lanzerac cellar as before and thereafter left for 19 months in a new ‘thin stave’ Vicard Prestige barrel to undergo MLF and to develop further during it's maturation.

“Intense ruby red colour. Complex nose of ripe black fruits and herbs with delicate oaky characters. The palate is full and intense with black cherries, blackberry and spicy oak perfectly combined, delivering even more than what the nose promises. The well integrated wood and fine dry tannins gives a long and lingering aftertaste - once again a ‘great’ component!”

5 L'AVENIR PINOTAGE

Dirk Coetzee  
[Wine of Origin Stellenbosch]

The last of the “tremendous trio” that have made it into the final blend every year! From the ‘now famous’ oldest bush-vine block which I planted 21 years ago at L'Avenir, looking onto the picturesque town of Stellenbosch. Situated on a South-Western slope at an altitude of 200 metres above sea level to benefit from the cooling effect of the evening sea breezes from the nearby Atlantic Ocean. Low-yielding vines ensure small berries with intense flavours. Matured in a new small French oak barrel for 15 months.

“Deep purple-red colour. Typical mix of black- and red berries, spice and chocolate on the nose. A big wine, always rich & ripe in character, full of dark fruit flavours with notes of dried banana and chocolate and supported by a fine tannin structure. Gives a specific style to the blend.”

6 SIMONSG PINOTAGE

Debbie Thompson  
[Wine of Origin Stellenbosch]

The fifth time for this famous brand to ‘make the cut’. This time from a blend, made from three different vineyards, mainly a 17year old bush-vine block, planted on weathered shale soil. After destalking & crushing, the mash was taken to an open top fermenter for alcoholic fermentation. Inoculation took place after a few days of cold soaking and punch downs were done every two hours and towards the end every three hours. MLF occurred in two small new French oak barrels from different coopers, where the wine matured for a total of 17 months.

“Typical dark red Pinotage colour with plums and berry fruit on the nose. The wines show lots of juicy fruit, well integrated wood flavours and firm tannins with good balance between wood & fruit. This 2-barrel component contributed both to the fruit and structure of the blend”

7 WILDEKRANS PINOTAGE

William Wilkinson  
[Wine of Origin Bot River]

The second time for this property to feature in the blend and this time with two components!

The first, originating from a combination of two bush-vine blocks, the oldest now 20 years. Both vineyards are meticulously managed to safeguard against damage by the relatively severe South-Easter and to ensure even ripening, resulting in very low yields of about 2 tonnes per hectare. Matured in a new 225 litre French oak barrel for approx. 16 months.

“Deep & intense ruby-red color. Powerful nose of dark fruits, plums and toasty oak. The palate is full and rich with touches of Mocha and the wood tannins well integrated with the fruit. Adds volume to the blend.”

The second wine produced from an old trellised vineyard; treated more gently during fermentation to enhance sweet fruit development without excessive tannins. Matured in a 4rd fill French barrique to retain fruit and freshness for approx. 16 months.

“Ruby-red colour. Perfumed nose of raspberry and candysfloss with hints of plum pudding. The palate is juicy & fresh with typical sweet Pinotage fruit, fine elegant tannins and no noticeable wood character. The perfect component to enhance the elegance.”



FRANÇOIS NAUDÉ

LE VIN DE  
FRANÇOIS  
SOUTH AFRICA

2012

François, a proud old “Affies” boy qualified and then practised as a pharmacist for 18 years in his home town of Pretoria, before making the break to Stellenbosch and turning a passionate hobby into an extremely successful career. He first tried his hand at winemaking in 1991 and joined L'Avenir Estate in 1992.

This past chairman of Les Chevaliers du Tastevin de Pretoria (one of the first wine Guilds in South Africa & currently the oldest) and self-taught winemaker has used his unerring instinct and skills as a pharmacist to take on the best winemakers in the world and has proved himself their equal.

He has earned many awards and collected an enthusiastic following at home and abroad, where he has excelled in competitions such as the Chardonnay du Monde and the International Wine and Spirit Competition in London, from which he has brought home the Perold Trophy (for the best Pinotage in the world) three times.

François' L'Avenir Pinotage have also been a winner in the ABSA Top 10 Competition for a record 7 times.

Since his retirement as full time winemaker, he has become a consultant for some of the top wineries in the country and has exclusive access to some of the top Pinotage production for his creation Le Vin de François. Over the past five years since it's launch it has gained the reputation as one of the best, if not the best and most exclusive Pinotages in the world.

He is an honorary member of the prestigious Cape Wine Makers Guild, after 10 year's active involvement where his wines made it to the “Auction” every year!

He is also an honorary member of The Pinotage Association and is the current Chairman of the Stellenbosch Wine Circle (the second oldest wine Guild in S.A.)

Last year the ‘magic man’ as he is often referred to, launched two new ranges of family wines under the “nuts about” and “The Winger” labels to complete the picture in the Chateau Naudé Wine Creation stable.

The wing nut symbolizes the actions of the founder - clasp together ideals of his family with different wines from a variety of terroirs to create a product that contains all the properties of something great; unique, exclusive and a touch of “magic”!

FRANÇOIS NAUDÉ

