

Allée Bleue Shiraz 2004

Allée Bleue has been carefully crafted to create the perfect drinking experience.

Intense ripe cherries, dark chocolate, smoky fresh tobacco flavours, early molasses notes, spicy white peppery nose and a soft lingering aftertaste.

variety : Shiraz | 100% Shiraz

winery : Allee Bleue Estate

winemaker : Gerda Willers

wine of origin : Coastal

analysis : alc : 15.5 % vol rs : 3.4 g/l pH : 3.66 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Michelangelo Awards 2005 - Silver Medal

Veritas Awards 2005 - Silver

John Platter - 3 stars

in the vineyard : Established in 1690 by special decree of Simon van der Stel, the farm was owned by the free burger, Pieter Andersen and named Mere Rust. Acquired by the family Dauphin in 1999 and renamed Allée Bleue, the cellar is situated in the Franschhoek Valley, a premier wine growing area.

about the harvest: Hand harvest at 27°Balling.

in the cellar : Grapes cooled down and crushed. Fermentation on skins for 3 weeks. Press to barrels, Malolactic fermentation in barrels. Ageing in wood for 12 months. 50% new wood, 20% Eastern European oak. Bottled 31 March 2005.

