

## Allee Bleue Isabeau 2008

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This wine is a tribute to the successful women on the farm and an embodiment of the spirit and skills of current and former owners and their winemaker.

A sophisticated, elegant wine. Perfumes of orange blossoms and lemon butter. Layers of limey citrus and rich, creamy butterscotch unfold on the palate.

Serve with Scallops seared in nutty burnt butter, dressed with freshly squeezed lime, torn coriander leaves and a splash of new vintage peppery olive oil. Tea smoked chicken breast topped with chopped nuts and honey and caramelized under the grill, serve with fresh crispy bread and the best farm butter.

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**variety** : Semillon | 60% Semillon, 40% Chardonnay

**winery** : Allee Bleue Estate

**winemaker** : Gerda Willers

**wine of origin** : Western Cape

**analysis** : **alc** : 13.58 % vol   **rs** : 5.4 g/l   **pH** : 3.37   **ta** : 5.6 g/l   **va** : 0.41 g/l   **so2** :  
107 mg/l   **fso2** : 28 mg/l

**type** : White   **style** : Off Dry   **body** : Medium   **taste** : Fragrant   **wooded**

**pack** : Bottle   **closure** : Cork

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**ageing** : 30% in new French Oak. Rest in older oak.

**in the vineyard** : Grapes for this unique wine sourced in Franschhoek and Piekenierskloof (Citrusdal)

**about the harvest**: The grapes were harvested by hand at 24° Balling.

**in the cellar** : Grapes were cooled prior to crushing with brief skin contact. Barrel fermentation peaked at 23 degrees Celsius with 20% undergoing natural fermentation.