

Allee Bleue Sauvignon Blanc 2008

Aromatic dry white wine which is a crowd pleasing wine with a perfect fruit/acid balance and spicy mid-palate. Citrus and gooseberry flavours mingle on the crisp, lingering palate. Rich tropical flavours with aromas of granadilla, pineapple, gooseberries and green fig. A rewarding full citrus aftertaste with floral and tropical undertones that lingers on the palate.

Kudu carpaccio drizzled with peppery extra-virgin olive oil, capers, cracked black pepper and parmesan shavings - perfection. Classic asparagus steamed and served with a warm citrusy Hollandaise.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Allee Bleue Estate

winemaker : Gerda Willers

wine of origin : Somerset West

analysis : alc : 13.49 % vol rs : 3.3 g/l pH : 3.35 ta : 6.8 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Somerset West - weathered sandstone over clay. Farm located on the R45 Franschhoek Valley.

in the cellar : Vinification: Reductive handling of grapes and cold fermentation at 14° C with 7% of the wine fermented in old barrels for added complexity.
Wood maturation: 7% of the wine was fermented and aged for 3 months in old barrels.

