

Allee Bleue Cabernet Sauvignon / Merlot 2007

A deeply coloured wine with classic lead pencil and cassis overtones beautifully enfolded in supple tannins. Powerful aromas of fresh mint, stewed fruit and spices. Concentrated berries, cloves, cinnamon and nutmeg linger on the palate.

Beef fillet pan-fried in olive oil and dabbled with porcini butter. Lamb loin rolled in finely chopped rosemary and oven roasted till medium.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon; 47% Merlot

winery : Allee Bleue Estate

winemaker : Gerda Willers

wine of origin : Hermon and Stellenbosch

analysis : alc : 14.38 % vol rs : 2.4 g/l pH : 3.77 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Farm location: R45 Franschhoek Valley Origin:
Hermon and Stellenbosch - slate and granite soils

in the cellar : Barrel matured red wine. Fermented in tank with temperatures peaking at 28° C with post fermentation maceration for 3 weeks. Malolactic fermentation in barrel. Matured for 12 months in French oak, 50% new.

