

Allee Bleue Chenin Blanc 2008

A full fruity wine with a particularly pleasant and perfumed nose revealing pineapple and melon aromas with sweet floral and citrus undertones. This sultry liquid has an intensely rich, creamy palate with lingering orange peel and tropical flavours.

Serve with rich seafood dishes such as Salmon Sashimi, seared Tuna with braised fennel bulb in citrus glaze or flame grilled line fish with lemon butter and artichokes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Allee Bleue Estate

winemaker : Gerda Willers

wine of origin : Stellenbosch & Piekeniers

analysis : **alc** : 14.15 % vol **rs** : 4.6 g/l **pH** : 3.48 **ta** : 5.4 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Farm location: R45 Franschoek Valley.

in the cellar : Grapes were cooled prior to crushing. Sorted and destemmed by hand. Cool fermentation to retain distinctive fruitiness.

Wood maturation: 40% in new French Oak. Rest in Stainless Steel.