

Allee Bleue Chenin Blanc 2010

The wine has a light straw colour with hints of green showing its youthful age. The bouquet has intense passion fruit and lime nuances which is followed by hints of toasted nuts and vanilla. The palate on this seductive wine full of orange peel and sun dried fruit aromas. These rich and ripe flavours are beautiful offset with a fresh minerality from the lively acidity.

Serve this delightful Chenin with rich seafood dishes such as seared Tuna with balsamic reduction, flame grilled line fish with lemon butter and grilled vegetable or West Coast mussels in a creamy white wine sauce.

variety : Chenin Blanc | 92% Chenin Blanc, 8% Viognier

winery : Allee Bleue Estate

winemaker : Van Zyl Du Toit

wine of origin : Walkerbay/Franschhoek

analysis : alc : 14.5 % vol rs : 4.7 g/l pH : 3.40 ta : 6.7 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The grapes were sourced from selected vineyards in the Walker Bay and Franschhoek Valley.

about the harvest: The grapes were picked at optimal ripeness to ensure the rich and ripe flavours Chenin is known for.

in the cellar : **Style of wine:** Wood Fermented Dry White Wine

Vinification: The grapes were sorted, pressed and then settled. The juice was racked and inoculated with yeast and after doing 50% of the ferment in tank it was transferred to barrel to complete the fermentation. The wine was then aged on the lees in barrel for 6 months prior bottling.

Wood maturation: 25% NFO and the rest in older barrels of which all are 400l and 500l.

