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Grande Provence Chenin Blanc / Viognier 2010

The Viognier / Chenin Blanc blend has an elegant nose showing peach, spice and yeasty notes. The palate is full bodied with layers of flavour, including dried apricot and cream. A long, dry finish rounds off this perfectly balanced blend.

This wine can be enjoyed with Grilled Quail smothered in candied walnuts and grilled pear with a honey glaze sauce. This wine could also be paired with Roasted Pork Belly or creamy Chicken a la King.



variety : Chenin Blanc | 60% Chenin Blanc, 40% Viognier
winery : Grande Provence Heritage Wine Estate
winemaker : Jaco Marais
wine of origin : Franschhoek
analysis : **alc :** 14.5 % vol **rs :** 2.3 g/l **pH :** 3.39 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Screwcap

2011 AWC Vienna International Wine Challenge - Silver Medal
Veritas 2011 - Bronze Medal

in the vineyard : The grapes used for the white blend are grown on the steep, south-western facing slopes of the mountain facing Grande Provence Estate.

in the cellar : The wine was aged for 6 months in 3rd fill French Oak barrels.