

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.

