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Allee Bleue Isabeau 2010

The colour is a pale straw hue with shades of green. Flavours of dried pears, apples and apricots welcome you on the nose. This is follow by hints of cinnamon and toasted almonds. The palate is rich, sensual with elegant flavours of summer fruits and lingering citrus aftertaste.

Serve with Thai Style duck breast with a ginger jus and stir fried noodles. Chicken and a light saffron sauce with a side salad.

variety : Semillon | 47% Semillon, 50% Chardonnay, 3% Viognier
winery : Allee Bleue Estate
winemaker : Gerda Willers
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 3.45 **ta :** 6.6 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

ageing : The wine is in perfect balance and will age beautifully over the next 2-4 years.

in the vineyard : R45 Franschhoek Valley

about the harvest: The grapes were sources from selected areas for their individuality.

in the cellar : The grapes were harvested at night and stored in a cool room until being sorted, crushed and pressed the following day. Lees rubbing of 4 days was done at 3°C to extract the delicate fruit flavours. The juice was racked and fermented in French Oak barrels of which 33% was new. Natural ferment was done on 50% of the wine, malolactic was done in barrel and regular battonage ensured a smooth and silky palate. The wine was aged on the lees for 9 months before blending and bottling.