

## Allee Bleue Sauvignon Blanc 2010

Star bright hue with shades of green. Sweet tropical fruit invites you on the nose. This is followed by intense passion fruit aromas well supported by hints of green pepper and typical herbaseousness. The palate is fresh and lively with loads of summer flavours and steely minerality. This is a well balanced Sauvignon Blanc is crackles with vitality well develop well over time.

Light vegetarian pasta with fresh herbs. Scallops in a fresh citrus jus topped with marinated orange peel.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl du Toit

**wine of origin :** Western Cape

**analysis:** alc : 13 % vol   rs : 4.5 g/l   pH : 3.3   ta : 6.8 g/l

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

**pack :** Bottle   **closure :** Cork

**in the vineyard :** Farm Location: R45 Franschhoek Valley.

**in the cellar :** The grapes were sources from selected vineyards in the Walker Bay area. The grapes were picked at optimal ripeness to ensure the freshness that Sauvignon is renowned for. 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 inoculated with yeast and cold fermented in tank until dry. The wine was aged on the lees for 3 months before racking and sulphuring to ensure a silky aftertaste. Another 2 months of lees aging was done prior to bottling.



### Allee Bleue Estate

Franschhoek

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