

## Allee Bleue Starlette Blanc 2010

All lovely bright colour with shades of green. A touch of green pepper is followed by an abundance of tropical fruit. The palate is fresh and lively packed with mango and sundried apricots.

Enjoy with a cool summer salad with mango and pomegranate. Bruschettas with tomato, basil pesto or a rocket and Parma ham pizza at your favourite restaurant.

**variety** : Sauvignon Blanc | 52% Sauvignon Blanc, 42% Chenin Blanc

**winery** : Allee Bleue Estate

**winemaker** : Van Zyl du Toit

**wine of origin** : Western Cape

**analysis** : **alc** : 13 % vol **rs** : 4.8 g/l **pH** : 3.3 **ta** : 6.6 g/l

**type** : White **style** : Off Dry **body** : Medium **taste** : Fruity

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

**ageing** : The sugar and acidity is perfectly balance which make this and elegant wine for everyday enjoyment.

**in the vineyard** : Farm location: R45 Franschoek Valley

**in the cellar** : The grapes were produced on the estate itself. The grapes were harvested early morning and stored in a cool room overnight until being sorted and crushed 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 aged on the lees for 1 month before racking and sulphuring to ensure the fresh flavours of these grape cultivars. Another 2 months of lees aging was done prior bottling.

