

Allee Bleue Chenin Blanc 2011

The wine has a pale straw colour with a green tinge. Intense aromas of tropical fruit is well supported by an elegant vanilla and nutty bouquet. The palate is rich and vibrant with layers of sundried fruits and a citrus hint. The rich and ripe flavours are in perfect harmony with the zesty minerality.

Serve this delightful Chenin with rich seafood dishes such as seared Tuna with balsamic reduction, flame grilled line fish with lemon butter and grilled vegetable or West Coast mussels in a creamy white wine sauce.

variety : Chenin Blanc | 93% Chenin Blanc, 7% Viognier
winery : Allee Bleue Estate
winemaker : Van Zyl Du Toit
wine of origin : Franschhoek / Walker Bay
analysis : alc : 14.4 % vol rs : 4.8 g/l pH : 3.33 ta : 6.2 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The grapes were sourced from selected vineyards in the Walker Bay and Franschhoek Valley.

about the harvest: The grapes were picked at optimal ripeness to ensure the rich and ripe flavours Chenin is known for.

in the cellar : **Style of wine:** Wood Fermented Dry White Wine

Vinification: The grapes were sorted, pressed and then settled. The juice was racked and inoculated with yeast and after doing 50% of the ferment in tank it was transferred to barrel to complete the fermentation. The wine was then aged on the lees in barrel for 6 months prior bottling.

Wood maturation: 25% NFO and the rest in older barrels of which all are 400 litre and 500 litre.

