

## Grande Provence Viognier Chenin Blanc 2010

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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.

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**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 **wooded**

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

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Bronze - SA Veritas Wine Awards, October 2011

Silver - The AWC Vienna International Wine

Challenge 2011

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**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** : Grape Variety: 60% Chenin Blanc and 40% Viognier.  
The wine was aged for six months in third fill French Oak barrels