

## Grande Provence Chenin Blanc / Viognier 2012

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.

**variety** : Chenin Blanc | 60% Chenin Blanc, 40% Viognier

**winery** : Grande Provence Heritage Wine Estate

**winemaker** : Jaco Marais

**wine of origin** : Franschhoek

**analysis** : **alc** : 14.33 % vol **rs** : 2.5 g/l **pH** : 3.54 **ta** : 5.4 g/l

**type** : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

**pack** : Bottle **closure** : Screwcap

2011 AWC Vienna International Wine Challenge - Silver Medal  
Veritas 2011 - Bronze Medal

**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** : The wine was aged for 6 months in 3rd fill French Oak barrels.

