

## Allee Bleue Sauvignon Blanc 2012

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 clean, crisp finish.

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 :** Walker Bay

**analysis :** alc : 13.00 % vol   rs : 4.2 g/l   pH : 3.35   ta : 6.7 g/l

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

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

Decanter World Wine Awards 2013 - Bronze Medal

**in the vineyard :** 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.

**about the harvest:** The grapes were harvested at night and stored in a cool room until being sorted, crushed and pressed the following day.

**in the cellar :** 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 2 months before racking and sulphuring to ensure a silky aftertaste. Another 1 month of lees aging was done prior to bottling.

