

Allee Bleue Starlette Blanc 2012

The wine has a vibrant green hue. Abundant green pepper flavours welcomes you and beautifully followed by tropical fruit hints. Intriguing flavours of mango and peaches lingers on the palate. The fresh acidity and balanced sugar gives the wine perfect finesse.

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

variety : Sauvignon Blanc | 56% Sauvignon Blanc, 44% Chenin Blanc

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin : Franschhoek

analysis : alc : 13.00 % vol rs : 4.9 g/l pH : 3.43 ta : 6.4 g/l

type : White **style :** 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 : The grapes were produced on the estate itself.

about the harvest: The grapes were produced on the estate itself. The grapes were harvested early morning

in the cellar : The grapes were 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 raked 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.

