

Allee Bleue Starlette Pinotage 2011

The wine has an intense ruby red colour. Abundant strawberries and ripe cherries flavours on the nose. A slight hint of chocolate, liquorice and coffee gives added complexity. The palate is smooth and soft with beautiful fruit that lingers.

The wine is a perfect companion for a juicy lamb roast with baby vegetables or fresh pasta at your favourite Italian place. Or on its own.

variety : Pinotage | 100% Pinotage

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin : Franschhoek / Piekenierskloof

analysis : alc : 14.5 % vol rs : 4.1 g/l pH : 3.55 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Elegant tannin structure rounds of the this accessible wine which will age well over the next 2 - 3 years.

in the vineyard : The grapes were sources from our own pristine vineyards and from selected site on the Citrusdal Mountain.

in the cellar : After harvesting, cooling and sorting, the grapes were crushed to red wine fermenters and a cold soak done @ 7 C for 4 days before pressing at 8 B. This ensures a supple and smooth Pinotage. The finished wine underwent MLF in barrel and tank maturation for 12 months on staves before blending and bottling.

