

## Allee Bleue Shiraz 2010

Intense deep red colour. A powerful bouquet of violets, spice and chocolate. The pallet is smooth and silky packed with berry fruit and spice nuances.

Ostrich kebabs basted with red currant jelly and freshly ground pink peppercorns and finished with a Shiraz reduction. Medallions of Springbok rubbed with cumin and flash roasted – served with spiced beetroot.

**variety :** Shiraz | 100% Shiraz

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl Du Toit

**wine of origin :** Franschhoek

**analysis :** alc : 14.8 % vol    rs : 3.6 g/l    pH : 3.4    ta : 6.1 g/l

**type :** Red    **style :** Dry    **taste :** Fruity    **wooded**

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

**ageing :** A well balanced and complex wine that will age for at least 7 to 8 years.

**in the cellar :** Style of wine: Barrel matured red wine

Vinification: Fermented in tank with temperatures peaking at 28°C. Extended skin contact was done for 10 days after fermentation

Wood maturation: 70% New French oak with the rest 2nd and 3rd fill barrels. 10% was AWO

