

Allee Bleue Shiraz 2011

Intense deep red colour. Powerful bouquet of violets, spice and chocolate. The palate is smooth and silky, packed with berry fruit and spicy 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 : 14.6 % vol rs : 3.0 g/l pH : 3.47 ta : 6.0 g/l

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

pack : Bottle **closure** : Cork

2013 International Wine and Spirit Competition - Silver

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

about the harvest : The grapes come from a selected vineyard on the farm itself.

in the cellar : After harvesting, sorting and cooling, the grapes were crushed and then put in the red wine fermenters and a cold soak done @ 7°C for 4 days. After inoculation with yeast the pump over's started to extract the colour and flavour. The finished wine underwent MLF in barrel and further maturation for 14 months prior to bottling. The wine was matured in 10% AWO and the rest all FO. 60% of the barrels were new.

