

Allee Bleue Starlette Rouge 2012

The colour is a rich dark crimson red. Beautiful spicy flavours of nutmeg and cloves welcome you. Followed by ripe cherry and an intriguing fynbos character. The palate is soft and elegant with upfront berry fruit and ends with smooth vanilla and chocolate flavours. A fruit driven wine for everyday.

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 : Cabernet Sauvignon | 35% Cabernet Sauvignon, 33% Merlot, 32% Shiraz

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin :

analysis : alc : 13.9 % vol rs : 4.1 g/l pH : 3.43 ta : 6.0 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : The grapes were sourced from our own pristine vineyards.

in the cellar : After harvesting, cooling and sorting, the grapes were crushed to the red fermenters and a cold soak done at 7°C for 3 days. After inoculation with yeast the pump overs started intensely for 5 days before pressing at 5 - 8°B. This ensures a supple and smooth red wine. MLF is done in tank before the Merlot part is aged in barrel, 2nd and 3rd fill and the Cabernet and Shiraz stays in tank on French staves for 12 months before blending and bottling.

