

Grande Provence Chenin Blanc / Viognier 2013

This unwooded, white wine has an elegant nose of peach, flowers and perfume. The palate displays layers of fruit flavours including dried apricot, apple and ripe pear. A well balanced blend where the tropical aromas of Chenin Blanc and the floral notes of Viognier comes together to create a fantastic tasting experience.

Enjoy this wine with meaty salads and simply prepared pork or chicken dishes. Also a great partner to grilled pear with a honey glaze sauce.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Viognier

winery : Grande Provence Heritage Wine Estate

winemaker : Karl Lambour

wine of origin : Franschhoek

analysis : alc : 13.84 % vol rs : 2.5 g/l pH : 3.29

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

2011 AWC Vienna International Wine Challenge - Silver Medal
2011 Veritas - Bronze Medal

in the vineyard : Chenin Blanc are from 30 year old vineyards in the Franschhoek area. The Viognier, from the same area. The ripening period of the Viognier was slower and at a higher baling than Chenin Blanc, to ensure that these delicate grapes keeps its unique flavour during the winemaking process.

about the harvest: Chenin Blanc are harvested in the Franschhoek area. Grapes were picked early morning during February and displayed concentrated fruity flavours. The Viognier, from the same area are harvested early March.

