

## Allee Bleue Starlette Blanc 2014

The wine has a vibrant green hue. Abundant green pepper flavours welcomes you and is beautifully followed by tropical fruit. Intriguing flavours of mango and peaches lingers on the palate. The fresh acidity and balanced sugar gives the wine perfect finesse.

Enjoy with a cool summer salad with mango and pomegranate. Brochettes with tomato, basil pesto or a rocket and Parma ham pizza at your favourite restaurant.

**variety :** Sauvignon Blanc | 58% Sauvignon Blanc, 42% Chenin Blanc

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl du Toit

**wine of origin :** Franschhoek

**analysis:** alc : 13.0 % vol    rs : 4.8 g/l    pH : 3.41    ta : 6.1 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fruity

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

**in the vineyard :** The grapes were produced on the estate itself.

Origin: Franschhoek & Banghoek (Stellenbosch)

Farm Location: R45 Franschhoek Valley

**about the harvest:** The grapes were harvested early morning and stored in a cool room overnight until being sorted and crushed the following day.

**in the cellar :** Lees rubbing of 4 days was done at 3°C to extract the delicate fruit flavours. The juice was racked and inoculated with yeast and cold fermented in tank until dry. The wine aged on the lees for 1 month before racking and sulphuring to ensure the fresh flavours of these grape cultivars are preserved. Another 2 months of lees aging was done prior bottling.

