

Allee Bleue Chenin Blanc 2013

The wine has a pale straw colour with a green tinge. Intense aromas of tropical fruit is well supported by an elegant vanilla and nutty bouquet. The palate is rich and vibrant with layers of sundried fruits and a citrus hint. The rich and ripe flavours are in perfect harmony with the zesty minerality.

Serve this delightful Chenin with rich seafood dishes such as seared Tuna with balsamic reduction, flame grilled line fish with lemon butter and grilled vegetable or West Coast mussels in a creamy white wine sauce.

variety : Chenin Blanc | 94% Chenin Blanc, 6% Viognier

winery : Allee Bleue Estate

winemaker : Van Zyl Du Toit

wine of origin : Franschhoek

analysis : alc : 14.0 % vol rs : 4.2 g/l pH : 3.5 ta : 6.2 g/l

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

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

in the vineyard : The grapes were sourced from selected areas vineyards in the Walker Bay and Franschhoek Valley.

about the harvest: The grapes were picked at optimal ripeness to ensure the rich and ripe flavours Chenin is known for.

in the cellar : Style of wine: Wood Fermented Dry White Wine

Grape varieties: 94% Chenin Blanc / 6% Viognier

Vinification

The grapes were sorted, pressed and then settled. The juice was racked and inoculated with yeast and after doing 50% of the ferment in tank it was transferred to barrel to complete the fermentation. Only French Oak was used of which 25% was new wood and all the barrels are 400 litres so not to overpower the fruit intensity. The wine was then aged on the lees in barrel for 6 months prior to bottling.

