

Taillard Family Wines “The Gully Blanc de Blancs” 2014

Bright gold with green tinge, tropical fruit salad nose - some almond sauvoyrness. On the palate the balance is impeccable with a creamy texture. Underlining the wine's pedigree is an intense finish which lingers long after the mouthful has been swallowed.

Suitably versatile, The Gully Blanc de Blanc will pair well with a range of seafood dishes, chicken, pasta or vegetarian fare.

variety : Roussanne | 32% Roussanne, 30% Chenin Blanc, 30% Viognier, 8% Chardonnay

winery : Taillard Family Wines

winemaker : Teddy Hall

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.3 ta : 6.2 g/l

type : White **style :** Dry **wooded**

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

ageing : Still young, this wine will continue to improve for a few years. However it will drink well at between three and five years old - so around 2015 to 2017.

Just like the Gullies (or corridors) provide passage underground, this wine effectively brings together the best of a number of white varietals. Our Blanc de Blanc offers exceptional value with an impeccable balance of flavours. This lady is made up of Roussanne, Chenin Blanc, Viognier and a bit of Chardonnay to keep even the biggest Yuppie happy. The winemaker recons that she will reach her full potential in around 2016 but I cannot see how anyone can bear to leave her alone that long. This wine really does go well with just about any dish and is perfect for summer. Just be careful, the 14.5% alcohol belies her demure looks.

in the vineyard : Diverse vineyards selected for this blend.

about the harvest: Once the sugar levels or ripeness had reached 24.5° Balling the grapes were hand-picked.

in the cellar : After gentle pressing the juice was settled overnight in stainless steel tank. The juice were racked and 3 days later 100% natural fermentation started. The Chardonnay spent some time in barrels and the wine were only blended after that.

