

Marvelous Triple Pack - Red, Blue & Yellow

Aromas are a heady mix of floral decadence and austere mineral notes. There's a subtle hint of creamy oak there too, but just a touch. The Palate comes together beautifully. Wonderfully ripe tropical flavours are kept in check by razor sharp acidity, giving the wine a crystalline purity which lasts long into the finish.

1. Malay scented prawn risotto with heaps of coriander & lime is a perfect match for this white blend. There is more than enough fresh acidity in the wine to handle a good squeeze, and the wood is just enough to complement the buttery risotto. 2. Think of slices of cured salmon trout on a lightly smoked potato salad with a fennel & orange salad. Smokey dishes develop aromatic compounds which are similar to the ones found in charred wood barrels.

variety : Chenin Blanc | Yellow 60% Chenin Blanc, 30% Chardonnay, 10% Viognier & Blue 38% Cabernet Franc, 19% Sauvignon Blanc, 17% Merlot, 17% Malbec, 9% Petit & Red 42% Syrah, 41% Cinsaut, 7% Mourvedre, 6% Grenache, 4% Viogn

winery : Yardstick Wines

winemaker : Adam Mason

wine of origin : Elgin

analysis : alc : 13.22 % vol rs : 3.6 g/l pH : 3.29 ta : 6.0 g/l va : 0.48 g/l so2 : 35 mg/l fso2 : 130 mg/l

type : White **wooded**

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

ageing : Drink now through to 2016.

THIS is what happens when 3 grape varieties, a chef, a winemaker and an entrepreneur collide.

in the cellar : Based on Chenin Blanc (60%) SA's Heritage grape variety, and augmented by classy Chardonnay (30%) and floral Viognier (10%) this white blend really does pack a flav our punch.

