

Allee Bleue L'Amour Toujours 2011

Our Flagship Red Wine. Welcomed by delicate flavours of fynbos, cedar and cigar box. All beautifully wrapped in black berry fruit. The palate reminds of spice, dark chocolate and cinnamon with elegant and soft tannins. This is a unique wine which will intrigue even the best connoisseurs.

Paired with confit of duck or a rich and delectable oxtail potjie with jacket sweet potatoes, this wine bring out the heart in any meal.

variety : Cabernet Sauvignon | 40% Cabernet Franc, 39% Cabernet Sauvignon, 16% Merlot, 5% Petit Verdot

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin : Stellenbosch

analysis : alc : 14.9 % vol rs : 2.9 g/l pH : 3.52 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

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

ageing : Will age beautifully over the next 5 - 7 years.

in the vineyard : Farm location: R45 Franschoek Valley. The grapes were sources from selected mountain vineyards in the Stellenbosch area for their individuality.

about the harvest: The grapes were sources from selected mountain vineyards in the Stellenbosch area for their individuality.

in the cellar : After harvesting, and cooling, the grapes were sorted, crushed and then put in the red wine fermenters and a cold soak done at 7° C for 4 days. After inoculation with yeast pump over's started on all the Merlot which we do manual punch down to extract the colour and flavour. Extended maceration of up to 24 days also lends depth of flavours and structure. The finished wine underwent MLF in barrel and further maturation for 14 months before carefully putting together the blend prior to bottling. All the barrels used were French oak and 60% were new and the rest 2nd fill.

