

## Marvelous Yellow 2013

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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.

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 flavour punch.

For further food pairing: 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.

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

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**variety :** Chenin Blanc | 60% Chenin Blanc, 30% Chardonnay, 10% Viognier

**winery :** Yardstick Wines

**winemaker :** Adam Mason

**wine of origin :** Western Cape

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

**type :** White   **style :** Off Dry   **body :** Light   **taste :** Fragrant

**pack :** 0   **size :** 0   **closure :** 0

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**ageing :** Drink now through to 2016

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

