

Taillard Family Wines Gully Blanc de Blancs 2014

Bright gold with green tinge, tropical fruit salad nose - some quince and almond savouriness. 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 : Chenin Blanc | 82% Chenin Blanc, 18% Chardonnay

winery : Taillard Family Wines

winemaker : Teddy Hall

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.5

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

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

2016 Sommerliers Selection Award Winner - 2B Whites (Elegant/Classy)

ageing : Still young, this wine will continue to improve for a few years. However it will drink well now, optimum between two and four years old - so around 2016 to 2018.

Just like the Gullies (or corridors) provide passage underground, this wine effectively brings together the best of Chenin blanc and Chardonnay. Our Blanc de Blanc offers exceptional value with an impeccable balance of flavours. This wine really does go well with just about any dish and is perfect for summer.

in the vineyard : Diverse vineyards selected for this blend.

about the harvest: Once the sugar levels or ripeness had reached 24.0° 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.

