

Grande Provence Chenin Blanc / Viognier 2015

This unwooded, white wine has an elegant nose of peach, flowers and perfume. The palate displays layers of fruit flavors including dried apricot, apple and ripe pear. A well balanced blend where the tropical aromas of Chenin Blanc and the floral notes of Viognier come together to create a fantastic tasting experience.

Enjoy this wine with meaty salads and simply prepared pork or chicken dishes. Also a great partner to grilled pear with a honey glaze sauce.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Viognier

winery : Grande Provence Heritage Wine Estate

winemaker : Karl Lambour

wine of origin : Franschhoek

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.51 ta : 4.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2015 Platters Wine Guide - 4 Stars

2014 Wine Style Peoples Choice Award - Silver

2014 Vitis Vinifera Awards - Gold

2011 AWC Vienna International Wine Challenge - Silver Medal

2011 Veritas - Bronze Medal

in the vineyard : Our Chenin Blanc is harvested from 30 year old vineyards in the Franschhoek area.

about the harvest: Grapes were picked early morning during February and displayed concentrated fruity flavors. The Viognier, from the same area was harvested early March after a slower ripening period and at a slightly higher balling, to ensure that these delicate grapes keep their unique flavor during the winemaking process.

