

## Allee Bleue Starlette Blanc 2016

The wine has a vibrant green hue. Abundant green pepper flavours welcome you and are beautifully followed by tropical fruit hints. Intriguing flavours of mango and peaches linger on the palate. The fresh acidity and balanced sugar give this wine finesse.

Enjoy with a cool summer salad with mango and pomegranate. Brochettes with tomato, basil pesto or a rocket and Parma ham pizza at your favourite restaurant.

**variety:** Sauvignon Blanc | 62% Sauvignon Blanc, 38% Chenin Blanc

**winery:** Allee Bleue Estate

**winemaker:** Van Zyl du Toit

**wine of origin:** Franschhoek

**analysis:** alc : 13.1 % vol    rs : 4.2 g/l    pH : 3.43    ta : 5.9 g/l

**type:** White    **style:** Dry    **body:** Medium    **taste:** Fruity

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

Style of wine: Dry White Wine

**in the vineyard:** The grapes were produced on the estate itself.

Origin: Franschhoek & Banghoek (Stellenbosch)

Farm Location: R45 Franschhoek Valley

**about the harvest:** The grapes were harvested early morning and stored in a cool room overnight until being sorted and crushed the following day.

**in the cellar**

: ing of 4 days was done at 3°C to extract the delicate fruit flavours. The juice was racked and inoculated with yeast and cold fermented



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