

## Allee Bleue Sauvignon Blanc 2016

Star light hue with shades of green. Sweet tropical fruit invites you on the nose. This is followed by intense passion fruit aromas well supported by hints of green pepper and typical Sauvignon Blanc herbaceousness. The palate is fresh and lively with loads of summer flavours and clean, crisp finish.

Light vegetarian pasta with fresh Allée Bleue herbs. Scallops in a fresh citrus jus topped with marinated orange peel.

**variety :** Sauvignon Blanc | 93% Sauvignon Blanc, 7% Semillon

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl du Toit

**wine of origin :** Franschhoek

**analysis :** alc : 13.0 % vol    rs : 3.6 g/l    pH : 3.38    ta : 6.3 g/l

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

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

**in the vineyard :** The grapes were sourced from selected vineyards in the Walker Bay area.

**about the harvest:** The grapes were picked at optimal ripeness to ensure the freshness that Sauvignon is renowned for. The grapes were harvested at night and stored in a cool room until being sorted, crushed and pressed the following day.

**in the cellar :** Some skin contact was done to enhance flavours. Lees rubbing was done for 4 days at 3°C to extract the delicate fruit flavours. The juice was racked and inoculated with yeast and cold fermented in tank until dry. The wine was aged on the lees for 2 months before racking and sulphuring to ensure a silky aftertaste. Another 2 months of lees aging was done prior to bottling.

