

The Grande Provence White 2015

Rich, perfumed, barrel fermented and aged white blend that intrigues and offers immense pleasure now and rewards cellaring for up to years.

Fresh seafood platters, delicious steamed mussel pots or fresh crusty home baked bread and rich farm butter.

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** : 3.4 g/l **pH** : 3.56

type : White **style** : Dry

pack : Bottle **size** : 0 **closure** : Cork

in the cellar : 60% Chenin Blanc from 32 year old vines, hand harvested and gently pressed is then fermented in old large French oak barrels for 1 year. 40% Viognier from high on the slopes of the Franschhoek mountains is whole bunch pressed and aged in new and older French Oak barriques for one year. Perfectly blended to create a sublime blend of two classic varieties.

