

## Allee Bleue L'Amour Toujours 2015

Our Flagship Red Wine. Delicate flavours of fynbos, cedar and cigar box, all beautifully wrapped in blackberry fruit. The palate is reminiscent of spice, dark chocolate and cinnamon with elegant and soft tannins. This is a unique wine which will intrigue even the best connoisseur.

Paired with confit of duck or a rich and delectable oxtail potjie with jacket sweet potatoes, this wine brings out the heart in any meal.

**variety :** Cabernet Sauvignon | 40% Cabernet Franc, 39% Cabernet Sauvignon, 18% Merlot, 3% Petit Verdot

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl du Toit

**wine of origin :** Stellenbosch

**analysis :** alc : 14.94 % vol    rs : 2.6 g/l    pH : 3.40    ta : 6.7 g/l

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

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

2019 Platter's Awards - 5 stars

**ageing :** Will age beautifully over the next 5 - 7 years.

**in the vineyard :** The grapes were sourced from selected mountain vineyards in the Banghoek area, a ward in Stellenbosch for their individuality. Origin: Banghoek (Ward in Stellenbosch)

**in the cellar :** After harvesting, and cooling, the grapes were sorted, crushed and then put in red wine fermenters and a cold soak done @ 7° C for 4 days. After inoculation with selected yeast, the pump over's started on all but the Merlot on which we prefer to do manual punch down to extract the colour and flavour. Extended maceration of up to 24 days also lends depth of flavours and structure. The finished wine underwent MLF in barrel and further maturation for 18 months before carefully putting together the blend prior to bottling. All the barrels used were French oak and 60 % were new and the rest 2nd fill.

