

## Allee Bleue Pinotage 2017

Intense brick red colour. Upfront fruit bringing to mind ripe cherries and plums followed by sweet vanilla pods, liquorice and some cedar wood, all reflecting the cultivar. The palate is rich, soft and very elegant. A full flavoured Pinotage that depicts the terroir and cultivar.

The wine is ideal for Springbok loin Beef Wellington with a berry jus and glazed vegetables.

**variety :** Pinotage | 100% Pinotage

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl du Toit

**wine of origin :** Franschhoek

**analysis :** alc : 14.59 % vol rs : 2.4 g/l pH : 3.47 ta : 6.1 g/l

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

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

**in the vineyard :** The grapes were sourced from a selected vineyard on our estate and also a 43 year old vineyard in Piekenierskloof. We have been farming these special blocks differently for the past 8 years, and this wine is a culmination of those efforts.

**in the cellar :** After harvesting, sorting and cooling, the grapes were crushed and a cold soak done for 4 days at 7 °C. After inoculation with a selected yeast strain, the punch downs started intensely for only 4 days before pressing at 8 °B. This ensures a supple and smooth Pinotage. The finished wine underwent malolactic fermentation in the barrel and further maturation for 16 months before blending and bottling. Of the barrels used, 50% were new and the rest 2nd and 3rd fill. We also use 5 % American Oak in this wine.

