

The Grande Provence White 2016

The wine is rich, full-bodied with upfront layers of fruit and well-integrated oak. This white blend intrigues and offers immense pleasure now and rewards cellaring for up to 5 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 : Thys Smith

wine of origin : Franschhoek

analysis : alc : 14.0 % vol rs : 3.4 g/l pH : 3.56

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

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

2018 Michelangelo Awards - Double Gold

in the vineyard : The Chenin Blanc is sourced from 33 year old vines.

in the cellar : The grapes are hand harvested and whole bunch pressed, then fermented in large French oak barrels and matured in barrel for 11 months. The Viognier comes from vineyards situated on high slopes of the Franschhoek mountains. The grapes are whole bunch pressed and aged in new and older French Oak barriques for 11 months. The Chardonnay comes from the Robertsvlei Valley in Franschhoek with a notably colder ripening temperature that protects the beautiful natural acidity of Chardonnay. The grapes are hand harvested and whole bunch pressed with a gentle champagne method. The wine is barrel fermented and aged in 500l French oak. Meticulous blending creates this sublime blend of classic varieties.

