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Allee Bleue Brut Rosé 2015

The colour is a pale straw hue with shades of green. Abundant citrus and dried apricot welcomes you on the nose. Layers of spicy cinnamon and soft vanilla follow. The palate is silky with elegant flavours of summer fruits and a lingering lemony aftertaste.

Will pair well with Bruschetta topped with fresh salmon and herb cream cheese. Sushi platters with Tempura prawns, Norwegian Salmon Roses and Tuna Nigiri.

variety : Pinot Noir | 55% Pinot Noir, 45% Pinotage
winery : Allee Bleue Estate
winemaker : Van Zyl Du Toit
wine of origin : Franschhoek
analysis : **alc :** 12.6 % vol **rs :** 8.5 g/l **pH :** 3.32 **ta :** 5.5 g/l
type : Cap_Classique **style :** Semi Sweet **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

2020 Amorim Cap Classique Challenge - Silver

ageing : Drink now or in the next 2 - 3 years.

in the cellar :
Made in the traditional way, this wine was blended only using the cuvee (first pressings). A blend of Pinot Noir & Pinotage was used to emphasize the fruit on this Brut Rose. After bottling the wine spent more than 18 months on the lees to develop the delicate brioche flavours that these wines are known for. Disgorgement took place in December 2016 and the wine will develop further richness on the cork.

Tank fermented and then bottle fermented and aged for more than 18 months .

